



TECHNICAL REPORT NATICK/TR-91/031

THE RELATIVE ACCEPTABILITY AND CONSUMPTION OF THE CURRENT AND PROPOSED VERSIONS OF THE T RATION

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13. ABSTRACT (Maximum	200 words)			
A two week field	l test was	conducted to assess t	he impact of the	FY89 and FY90 versions of
the T Ration menu	on ration	acceptance and consum	ption, body weigh	nt, and hydration status.
Two companies of s	oldiers we	ere studied at the Poh	akuloa Training I	Area, Hawaii. One company
of soldiers was is	isued the F	Y89 T Ration menu (co	mplete 14-day cy	cle) while the other
received the FY90	version (d	omplete 10-day cycle	& 4-day repetition	on). Soldiers were served
the T Ration for h	reakfast a	nd dinner and were gi	ven an MRE VIII]	lunch. Average weight loss
was less than 1.59	of initia	l weight and, on aver	age, 15% of soldi	iers were not adequately
hydrated. The maj	ority of T	Ration items were li	ked slightly or t	petter. Ration consumption
averaged approxima	tely 2900	calories (kcal) per d	ay which is at th	ne low end of the MRDA
(2800 to 3600 kcal). For th	e majority of nutrien	ts, soldiers cons	sumed at or above the
recommended levels	. Neither	ration acceptance, r	ation consumption	n, body weight loss, or
hydration status d	liffered as	a function of T Rati	on version. In o	comparison to a 1985 test
using an earlier v	version of	the T Ration, soldier	s in this test ga	eve the rations more
favorable ratings,	showed a	modest increase in T	Ration consumption	on, and were less
frequently dehydra	ited. This	field test documente	d that the T Rati	ion has improved, and
suggested areas for	r continue	d improvement (e.q.,	breakfast entrees	3)
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Preface

The data for this report were collected by investigators from U.S. Army Natick Research, Development and Engineering Center during the 25th Infantry Division's "Thunderex 2-90" training exercise. Data collection took place during the period 23 April - 6 May 1990 at the Pohakuloa Training Area (PTA) on the island of Hawaii. This report encompasses nutrient and water intake, ration acceptability, and human factors issues related the use of T Rations and the Meal, Ready-To-Eat (MRE). These were evaluated by the Soldier Science Directorate (SSD), Natick, with support from the US Army Research Institute of Environmental Medicine (USARIEM), under Project No. 1L162786AH99.

Human subjects participated in this study after giving their free and informed voluntary consent. Investigators adhered to AR 70-25 and USAMRDC Regulation 70-25 on Use of Volunteers in Research.

Citation of trade names in this report does not constitute an official endorsement or approval of the use of such items.

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Finally we express gratitude to the officers and soldiers of the 25th Infantry Division Artillery for their support and cooperation through all phases of the study, from initial planning through final completion of data collection. In particular we wish to thank MAJ Maxwell DeSosa, CPT Steven Apland, CPT Randall Lee, CPT Alan Phillips, 1SGT Murray Gant, 1SGT Roberto Longoria, SSG William V. Murray, Jr., and CPL David L. Evans, Jr.

THE RELATIVE ACCEPTABILITY AND CONSUMPTION OF THE CURRENT AND PROPOSED VERSIONS OF THE T RATION

I. Introduction

The T Ration contains single menu items packed separately into rectangular metal cans half the size of a standard steam table opening. These individual Tray Cans hold 12 to 18 servings of an entree, vegetable, starch, bread, or dessert. The FY89 T Ration provides a 14-day cycle, while the FY90 version provides a 10-day cycle, both with two meals a day (the third being MRE's or another ration). The thin, flat-tray shape allows more rapid heat processing compared to standard round cans, thus reducing processing time and improving quality. The individual Tray Packs can be heated in a variety of ways, including while on the move. This enables a minimum number of food service personnel to quickly transport a hot meal to the front lines and distribute it by serving right out of the cans (Meyer and Klicka, 1982).

Early acceptance tests with the initial versions of the Tray Ration produced promising results. In 1984, a test at Eglin Air Force Base in Fort Walton Beach, FL was conducted for 4 days, testing 19 different menu items, 13 of which garnered scores above the neutral point of 5.0 on the 9-point hedonic scale. A similar test was conducted with Marines at Fort Bragg, Fayetteville, NC and with soldiers at Camp McCall, Fayetteville, NC (Edelman, 1984). Based on this acceptance testing, the Armed Forces Product Evaluation Committee (AFPEC) gave approval to the T Ration system,

and Tray Packs became available for procurement in FY85. Seventeen additional Tray Pack items were tested under simulated combat conditions the year following the initial field test (Kluter and Stretch, 1985) and 13 more the year after that (Stretch and Kluter, 1986). As a result of all these tests, 9 menu items were deleted from the program, and 64 menu items became standard (Gagne, Kalick, and Kluter, 1988). The ration meal module was configured with enough Tray Pack menu items, condiments, and disposable eating utensils to feed 36 persons one meal. The end result was two fiberboard containers which, when full, weigh up to 96 pounds together (Hill, Drago, and Nelson, 1987).

Though field acceptance testing was quite extensive on these older versions of the ration, it is important to note that the menu was more limited then, particularly in having very few breakfast entrees. And in most of the tests just cited, the troops did not have the opportunity to sample the entire menu cycle--they just tried a limited number of items for a few days. In typical field use of the ration in the past, for instance, only a few different menu items have been served, some of them repetitively over a short period of time. This means that those troops were unable to evaluate the T Ration as a complete field feeding system; they were unable to address the issue of menu variety over a span of time, for example.

To date, the only field test of the T Ration during an operational exercise occurred in 1985 (Combat Field Feeding System.

Vol. I, II. and III). This test occurred at the Pohakuloa Training

Area in Hawaii, the site for the current study, and also studied 25th Infantry Division DIVARTY troops, the same as in the current study, as well as other units. In this study, a number of alternative rations were each fed to the troops for a fixed period of time and various measures of consumption were contrasted. Troops on the T Ration consumed between 34 and 65% of the food served them, their overall acceptability ratings for the ration hovered around the neutral point, and their nutrient intakes generally met the Military Recommended Dietary Allowances (MRDA) However, intake data were not available for all nutrients. Several recommendations made for improvement as a result of the Combat Field Feeding System (CFFS) test in 1985 have been introduced but not yet evaluated under field conditions. These include, for example, recommendations to increase the variety of breakfast entrees and starches, make oatmeal and other cereals available, include some high-calorie desserts and increase portion sizes of dinner entrees, increase calcium content but reduce sodium and fat content in the T Ration, increase the number of paper cups available, and add milk and bread to the T Ration.

The current study was intended to be a comprehensive field test to assess the acceptance of the newer T Rations and the impact of the new T Ration field feeding system on total food consumption, macro- and micro-nutrient intake, body weight changes, and hydration status. Of particular concern was whether the changes based on the 1985 CFFS study have improved the acceptance of T Ration feeding in the field. The FY89 and FY90 ration systems were

evaluated, with troops having the opportunity to sample all the menus in a given cycle. The FY89 T Ration cycle is 14 days, while the FY90 cycle is 10 days. The menu cycle in the FY90 version was reduced to 10 days not because troops preferred less variety, but because of concerns about the ability of manufacturers to keep the military supplied with so many different menu items. In developing the FY90 version, some menu items, particularly the less popular ones, were deleted, while newer ones were introduced. A direct comparison of these two menus not only provides a critical data base about the acceptability and consumption of the T Ration but also addresses whether the additional length of the menu cycle in the FY89 14-day plan enhances acceptance and consumption.

II. Objectives

The purpose of this field test was to evaluate the FY89 and FY90 versions of the T Ration to provide data for a determination as to which should be procured for future use. There were several specific issues to be addressed in this test:

- 1. Do the newer T Rations show improvements over the 1985 system in meeting the Surgeon General's Military Recommended Dietary Allowances (MRDA) for protein, vitamins, minerals, fat, and energy for operational rations?
- 2. Will troops subsisting on the current T Ration and lunchtime MRE consume more calories and lose less weight than in the

1985 study?

- 3. Do the newer T Rations support soldier hydration better than the earlier versions?
- 4. Are troops eating the current rations more satisfied with them than the earlier versions of the Tray Ration? Are the new menu items considered superior to the ones they replaced? Does the FY90 version produce different consumer satisfaction than the FY89 version? Which version has better perceived taste and/or quality? Does the shorter menu cycle in the FY90 version diminish perceived acceptability?
- 5. Have the changes introduced into the system since the 1985 Combat Field Feeding System study (1986) helped overcome the weaknesses found at that time? For example, is the ration hot enough when troops get to eat it? Are the serving sizes appropriate? Do problems remain with serving the T Ration in the field?

III. Methodology

A. General Considerations

1. The major concern when considering any ration system is whether troops in the field will consume it in sufficient quantity to maintain satisfactory performance during the operational mission. Therefore, this data collection effort focused intensively on gathering valid measures of ration consumption. The other dependent measures either served as validation of the food

intake measures (e.g., body weight changes) or as sources of information for understanding why intake was not adequate (e.g., food acceptance, focus group responses, urine specific gravity). These various measures will provide valuable sources of information for future product improvements.

- 2. The test attempted to monitor as closely as possible the effects over time of consuming the T Ration on field troops. For this reason, all non-issued food was forbidden, and unit leaders ensured that participating troops had no access to contraband items during the test.
- 3. The data collection schedule and its intensity were coordinated with the participating units and kept as brief as possible so as not to interfere with their training and exercise evaluation.

B. Test Site

The test site was the Pohakuloa Training Area (PTA) on the island of Hawaii. This is a remote, rugged site which makes such tests realistic and precludes most outside food sources. Furthermore, the climate is temperate, which provides the purest test of rations without the complicating influences of factors like extreme hot or cold temperatures which might induce dehydration, thus affecting ration consumption.

For the actual climatic conditions during the 14 days of the study, consult Table 1.

Table 1. Climatic Conditions During the Field Test.

<u>Day</u>	Temperature Max (degrees Fahr.)	Minimum (F)	Precipitation (in.)	Wind Speed (mph)
1	73	37	0	28
2	73	47	0	25
3	73	40	0	22
4	68	42	T	18
5	72	42	T	
6	*	*	*	*
7	*	*	*	*
8	70	40	0	
9	70	37	0	
10	70	42	0	
11	69	40	Ō	
12	68	38	0	
13	74	37	0	20
14	64	40	0	17
Mean	70.3	40.2		

^{*}Data not available for one weekend in April.

C. Test Subjects

The troops tested were two companies of regular Army soldiers from the 25th Infantry Division, which routinely engages in long-term field training exercises at the PTA. For breakfast and dinner each company was fed exclusively one of the two versions of the T Ration (with MREs for lunch) for the duration of the study. An intact company was chosen as the test unit for three reasons. First, the number of troops in a typical company far exceeded the number of subjects required to detect meaningful differences in the dependent measures (see Table 3). Second, exchanges of different rations or feelings of relative deprivation from comparing the others' ration could be kept to a minimum by physically separating

the two participating companies. Third, using a company-size element provided an intact chain of command and communication for coordination, scheduling, and data collection.

All the troops in each company were asked to volunteer to participate in the test. At the initial briefing it was explained to the troops that participating in the test simply meant providing us with data on food intake, food ratings, urine samples, and measures of body weight. If they were to fail to volunteer or decide later to withdraw from the test, they would still be fed the same food and participate in their company's training to the same extent as test subjects. However, at their discretion they could withdraw from the data-collection effort without penalty (see Appendix A for a copy of the Volunteer Agreement Affidavit).

D. Test Duration

A 14-day test duration was chosen for two reasons. First, this allowed the troops to sample the entire 14-day menu cycle of the FY89 T Ration, the longer of the two cycles. Secondly, two weeks was long enough to allow group differences in body weight to develop if the two alternative rations were to produce differential levels of food consumption.

E. Test Design

Two intact companies engaged in similar, physically demanding training activities participated in this test. Each company was fed one of the two versions of the T Ration as their sole source of food for breakfast and dinner for 14 days (with the latest version of the MRE, the MRE VIII, for lunch).

F. Dependent Measures

Table 2 lists the dependent measures recorded in this test, the frequency with which they were taken, and the approximate sample size tested.

Prior to movement of the troops to the Pohakuloa Training Area, a briefing was held for DIVARTY leaders, company commanders and senior NCO's, and food service personnel at Schofield Barracks on the island of Oahu. This briefing emphasized that the purpose of the test was to see if the changes in the ration would improve consumption, and that we did not want them to take any special

Table 2. Dependent measures.

Dependent Measure	Frequency	Number
Body Weight	2X (days 1,14) 9X (d1,2,3,8,9,10,11,13,14)	Entire Company 40 Volunteers/Co
Urine Sample	2X (days 1,14) 7X (d1,2,3,9,10,11,14)	Entire Company 40 Volunteers/Co
Food Consumption	Daily	40 Volunteers/Co
Food Acceptability Ratings	Every Meal	40 Volunteers/Co
Human Factors Issues Final Questionnaire	After Last Meal	Entire Company
Focus Groups to Probe Perception of Ration	2X	10 Volunteers/Co

measures to encourage food consumption, for these might invalidate the results. The evening before the test began a briefing was held for the troops in the PTA, and the background questionnaire was administered (see Appendix B). During the briefing, the purpose of the test and the data collection procedures were explained to the troops. Data collectors also kept a daily activity log for their subjects and noted any events which might affect ration consumption.

G. Data Collection Procedures

1. General. Body weight measures and urine samples were taken from all members of the respective batteries on the first and last days of the study. From each battery a sample of the same 40 volunteers was tested on each day of the study according to the schedule in Table 2. All data collectors were trained in portion size estimation and in filling out the various forms prior to the beginning of the data collection period. During the test, one trained data collector was responsible for gathering all measures from the same six to nine people in each company.

2. Body Weight. As indicated in Table 2, body weight was recorded for all tested troops at the beginning and end of the 14-day study. For a portion of the entire sample, about 40 volunteers per company (enough for meaningful statistical comparisons—see Table 3), body weights were also recorded at several key points during the test (Days 1, 2, 3, 8, 9, 10, 11, 13, and 14). The same

Table 3. Statistical Power Calculations: Expected Variability and Detectable Differences with Various Sample Sizes.

Type I error = .05
Type II error = .10 (90% power)

	Normal Values			Minimum Detec-	
<u>Variable</u>	X	<u>s.D.</u>	<u>N</u>	<u>table Difference</u>	
Avg Daily Energy Intake (Kcal)	3000	550	20 40 60 100	583 407 330 253	
Urine Specific Gravity	1.022	0.006	20 40 60 100	.00636 .00444 .00360 .00276	
Body Weight Change (kg)	0.0	1.0	20 40 60 100	1.06 .74 .60 .46	
Food Acceptability	5.0	1.5	20 40 60 100	1.59 1.11 .90 .69	

individuals were weighed each time so that weight changes could be assessed. The weighing occurred in the morning, prior to breakfast but after the troops had voided. They were weighed in their uniforms after they had removed their webgear and outer garments and had emptied their pockets. Data collectors also noted the type of boot and other clothing worn so that the body weight data could be adjusted according to the weight of these items (see Appendix C for a sample Weight Checklist Form).

Body weight was measured on SECA Compact, Floor Model Digital Scales that were battery operated. Wooden boards were used in the field to level the scales. Scales were professionally calibrated prior to the study and periodically checked at base camp using 25-pound weights.

3. Hydration Status. Urine samples were taken from all troops being tested on the first and last days of the study. Forty volunteers per company provided urine samples on several additional days throughout the test (Days 1, 2, 3, 9, 10, 11, and 14). Water intake (plain water, water added to the MRE, and T Ration beverages) were recorded throughout the study (see appendices D, E and F). Hydration status was assessed by measuring the urine specific gravity (USG) of aliquots of the first void of the morning, using the Atago UR-1 Urine Specific Gravity Meter and Digital Refractometer.

Acute measurements of hydration status help to determine the net balance between total water consumption and total body water loss. When assessed over a span of several days, these measurements aid in differentiating between a change in body mass due to caloric deficit and a loss in total body water. Total water consumption equals the amount of water intake from foods, plain water, and other beverages. Total body water loss equals the amount of water liberated in expired air, sweat, urine, and feces. USG values quantify the concentration of electrolytes and other solutes in urine. Optimally hydrated individuals usually have USGs in the range of 1.020 to 1.022, while specific gravities equal to

or higher than 1.030 are considered indicative of hypohydration (Leithead and Pallister, 1960; Minard, Grayeb, Singer, and Kingston, 1961).

4. Food Consumption. Daily measures of T Ration and MRE consumption were taken on 40 volunteers from each company. These troops were trained to use food record cards at a briefing prior to the test, then asked to fill out a food record card for the lunch MRE meal (see Appendices D and E). A trained data collector collected these food records and uneaten MRE components, comparing the food record to the actual returned food and MRE packaging for each subject. The data collector consulted the soldier involved to resolve any discrepancies as soon as possible.

To assess T Ration consumption, it was first of all important to assure that all troops being tested received the same portion size. Thus, prior to testing, food servers were trained to issue standard portion sizes of each menu item. Whenever possible during meal service, the servers were watched by the team leaders to ensure that they were apportioning food according to the established standard. Before the meal, portion size estimates of all menu items were made of each participating soldier's meal. After each meal, how much of each menu item that remained in each soldier's paper plate was estimated by data collectors (see Appendix F for a copy of the T Ration Portion Size Estimation Form).

Data collectors were trained in portion size estimation before the study began. A previous study which compared weighed data to visual estimation of serving sizes as a proportion of a full serving (the method used for estimation of both T Ration and MRE consumption in the current study) reported only slight imprecision, averaging 13.7 g or about 1/2 ounce per serving estimate (Dubois, 1990; see also Rose & Carlson, 1986).

5. Food Acceptability. The troops were asked to rate each menu item they tried on a standard 9-point hedonic scale where 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely". To familiarize the troops with the rating scale in advance, it was explained to them during the pre-test briefing.

Food acceptability (see Appendix G for sample forms) was assessed at every meal by the same 40 volunteers in each company. This number is large enough to assure sufficient data to make statistically valid comparisons among menu items.

- 6. Human Factors Issues Final Ouestionnaire. After the last meal, the entire company was administered a detailed questionnaire (see Appendices H-J) to determine the strengths and weaknesses of the T Ration system from the troops' perspective. This questionnaire also included complete demographic data in order to evaluate whether the test population was representative of the Army.
- 7. Focus Group to Probe Perception of the Ration. A total of four focus groups (two from each company) were conducted over the course of the 14-day evaluation. Each focus group was composed of ten different volunteers with ranks ranging from E-3 to E-7. One

group from each company met for about an hour around the middle of the study, and the other met for about an hour just before the end of the study, to see if responses would change after additional experience with eating the T Ration. Each group sat in a cluster with a facilitator who asked open-ended questions about the ration and encouraged all members to comment, sharing their good and bad reactions to it. Questions were designed to elicit reactions to the following topics: positive and negative impressions of the Tray Pack items; suggestions for new items and improvements; opinions about the MRE's; concepts of eating meals vs. snacks in the field; reactions to addition of ethnic foods in the rations; and recommendations for designing a field ration. Their comments are summarized briefly and are included in the various sections of this report where applicable. The value of this approach is that sometimes it raises issues and concerns not thought of earlier and hence not included on any study questionnaire.

H. Statistical Analysis

Since there were two different groups (one company each) with two different treatments (FY89 vs. FY90 T Ration), the differences in each type of dependent measure could be simply assessed through t-tests. On those measures that were repeated over time, a 2-way analysis of variance (group by time) was used to detect whether group differences over time were statistically reliable. For both types of analyses, the standard for statistical significance was p<.05.

IV. Results and Discussion

A. Activity Profile

The two batteries which provided subjects for the study had quite different missions, but they had roughly equivalent levels of activity, varying from low to high levels of physical activity over the 14 days. The FY89 study group was a firing battery which frequently changed position and conducted a series of firing missions. The FY90 group was a service battery which also frequently changed positions as it supplied the firing batteries on the line. Details of the daily activities follow in separate sections.

1. Service Battery. Service Battery performed multiple functions that generally required moderate physical activity. Service Battery was composed of three platoons whose respective primary functions were to resupply ammunition, provide logistical support, and to maintain equipment. A small group of officers performed the administrative functions for this battery. In general, only battery members involved in the resupply of ammunition were routinely engaged in high levels of physical activity. The request for volunteers to participate in the T Ration study was not based on job specialty. Test participants included members from each of the platoons and the administrative group.

Activity levels experienced by all members of Service Battery varied during the 14-day test period. High levels of physical

activity were required during portions of days 1, 2, 3, 5, 6, 7, 9, 12, and 13. On these occasions, Service Battery was required to move from garrison to field (days 1 and 12), from one field location to another field location (days 2, 3, 5, 6, 7 and 13), or from field to garrison (day 9). Movement between field sites was particularly strenuous as it required both the dismantling and reassembly of all tents, camouflage nets, and cooking and communication equipment. The highest levels of physical activity were noted on days 3, 5, 12 (after noon), and 13 when Service Battery was required to relocate and engage in extensive maneuvers associated with the FTX. Due to the scheduling of relocation and other FTX maneuvers on days 3 and 5, Service Battery was given its second T Ration meal of the day at noon and provided with MREs for the evening meal. Test participants noted feeling hungrier than usual on the morning of day 4.

Notably low levels of physical activity were reported while Service Battery was located in garrison on the first morning of the test and upon the battery's return during the second half of the study (day 9 afternoon thru day 12 morning). At these times, the breakfast and dinner T Rations were prepared, served, and eaten in dining halls.

The methods used to heat and serve the T Rations for Service Battery were the same in both garrison and field situations. Several cans of the ration were placed in an immersion heater containing pre-heated water for 30-45 minutes before serving. After heating, the ration items were typically removed from the

cans and placed in covered plastic containers. These containers were then set in a hot water bath maintained by an M-2 burner located on the serving line. Non-heated ration items were arranged on adjacent tables so that a single file line of troops was able to proceed through the serving line in an efficient manner. The same three cooks (job experience range: 18 months-6 years) performed all aspects of meal preparation throughout the study. These cooks estimated that they were able to serve approximately 65 people in 30 minutes and expressed general satisfaction with the heating methods available to them during this FTX. Informal polling of the test participants indicated that heated ration items were usually received at temperatures described as warm, or warm to hot. Meals provided in the field cooled quickly after serving.

2. Fox Battery. Fox Battery's primary mission was to provide artillery support which required moderate physical activity on average. Fox Battery was composed of three platoons including a headquarters platoon and two (1st and 2nd) platoons containing the fire teams. In general, the three platoons were in separate locations during field exercises. During the 14 day test period the three platoons were together for half of the meals and apart for the other half. The 40 test volunteers were obtained from the fire teams.

Activity levels varied from high to low during the test period. High levels of activity were principally due to movement from one location to another. Fox Battery moved from garrison to the field on Day 1 and moved from one field location to another on

Days 2, 3, 4, 6, 7, 8, 9, 10, 12, and 13. The Battery moved twice on Day 4. Activity level was low during Days 11 and 14. Other activities performed during the test period included road marches, firing range practice, land navigation, and fire missions. T Ration meals were served for the morning and evening meals with the exception of Day 14 when the second T Ration meal was served at noon.

Fox Battery, like Service Battery, used M2 burners to heat water for preparation of the T Rations. Once the items were heated the cans were placed in a large insulated container (4 cans per container) and taken out singly for serving. The opened cans were placed on a metal table used for the serving line; on some occasions cardboard was placed under the tins to slow the rate of cooling. When the Battery ate as a single group the serving line was set up near the food preparation area and served in a manner similar to that done by Service Battery. When the three platoons were in separate locations food preparation was done at the Headquarters site. Cans were placed in the insulated containers and were sent out to the other two platoons where the food was served in the same fashion as described above. Three cooks (job experience range: 1 to 4 years) carried out the bulk of preparation with assistance from soldiers on KP. The cooks felt that the number of personnel was sufficient when the Battery ate together (feeding 60-80 people in 30 minutes) but that they were shorthanded when the platoons were in separate locations. Like Service Battery, the cooks were generally satisfied with the available

heating methods but felt that they lacked the time and personnel to prepare baked foods or put heated rations in mermite containers to maintain temperature.

B. Demographics

On the afternoon prior to the start of the field study all troops who agreed to participate filled out a brief questionnaire (see Appendices) designed to provide some background demographic information. The results in Table 4 are presented separately for each group. Since the subjects came from two batteries in the same division artillery, it is not surprising that their demographics were quite similar. In both groups, the average subject was male, enlisted, with a rank between E-4 and E-5, about 25 years old, with about 5 years of military service, about 70 inches tall, and weighed slightly over 170 pounds. Over 40% from each group were white and over 40% were black, with most of the remainder being Hispanic in the FY89 group but Asian/Pacific in the FY90 group. They came from all over the country, but mostly from the southern regions. About a third were trying to lose weight. Only a tiny minority (around 5%) had any kind of food allergy or dietary restriction. Overall, the profiles of the two groups were very similar, with the largest apparent difference being that 32% of the FY89 ration group were trying to gain weight, while only 18.8% of the FY90 group were trying to do so.

Table 4. Background Information on Study Subjects.

Item:	FY89 Ration Group	FY90 Ration Group
Rank:		
Average enlisted	E-4.5 (N=71)	E-4.5 (N=44)
Average officer	0-1.5 (N=4)	0-2.5 (N=4)
Average age:	25.4 years	25.6 years
Average length of service	e: 61.3 months	68.0 months
Average height:	69.9 inches	70.7 inches
Average weight:	171.8 pounds	175.5 pounds
Percent Males:	100.0%	100.0%
Percent Trying to Lose Wt	:: 30.7%	33.3%
Percent Trying to Gain Wt	:: 32.0%	18.8%
Ethnic group:		
White:	42.7%	43.8%
Black:	44.0	43.8
Hispanic:	10.7	2.1
Asian/Pacific:	1.3	8.3
Other:	1.3	2.0
Region lived in longest:		
Northeast	6.7%	4.3%
Mid-Atlantic	8.0	8.5
South Atlantic	20.0	29.8
North Central	18.7	14.9
South Central	29.3	21.3
Mountain	4.0	2.1
Pacific	6.7	8.5
Other	6.7 *	10.6
Percent with food allergi	les: 4.0%	6.4%
Percent on a restricted of		2.1%
Percent avoiding particul	lar foods	
due to medical reasons:		4.3%

Percents responding to each question do not always add exactly to 100.0% due to rounding error.

C. Body Weight Changes

Body weight was measured on Days 1, 2, 3, 8, 9, 10, 11, 13, and 14 for approximately 40 soldiers per company (n of less than 40 reflects attrition during the study). The mean weights for each group are provided in Table 5. The weight changes as a percent of

Table 5. Changes in Body Weight During the Study.

Day:	FY89 Mean (N=34):	FY90 Mean (N=36):
1	169.27 lbs	178.63 lbs
2	169.11	179.07
3	168.82	178.05
2 3 8	168.16	179.24
9	167.68	177.28
10	168.78	176.32
11	166.74	176.84
13	166.60	176.42
14	166.54	176.67
Weight Lost (Lbs)	2.73	1.96
Per Cent Weight Loss	1.50%	0.99%

starting weight are displayed graphically in Figure 1. common in field studies, the troops lost some body weight over the 14-day period. To be precise, the 34 soldiers studied periodically while consuming the FY89 ration lost an average of 2.73 pounds (1.50% of their starting weight), a small but statistically significant loss (p<.001). (The entire battery of 73 soldiers lost 2.75 pounds or 1.51% of their starting weight.) The 36 troops weighed periodically while consuming the FY90 ration lost an average of 1.96 pounds (0.99% of their starting weight), also showing a small but statistically significant loss (p<.001). (The entire battery of 48 soldiers lost 1.98 pounds or 1.03% of their starting weight.) The two groups did not differ significantly from each other either in actual weight loss or in percent of initial weight lost. The overall average weight loss in this study of roughly 1 pound per week can be contrasted with a somewhat higher

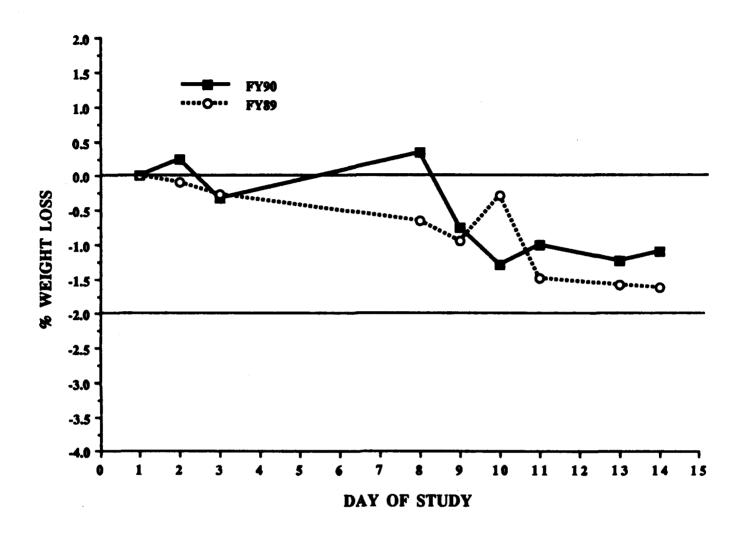


Figure 1. Percentage of Weight Loss.

weight loss (8.1 pounds in about 5 weeks) during a field test in which a relatively early version of the MRE was consumed (Hirsch, Meiselman, Popper, et al, 1984). The weight loss of 1-1.5% of starting weight in the current study can also be compared to that in the Combat Field Feeding System (1986) study, in which troops subsisting on two T Rations and one MRE a day for 44 days lost no more than 2% of their starting weight on the average. A third comparison would be with the MRE study of 1986 in which troops lost about 2-3% of their starting weight in 11 days (Popper, Hirsch, Lesher, Engell, et al, 1987). We can conclude, therefore, that on both versions of the T Ration the troops lost weight to a statistically significant, but relatively minor extent and they lost slightly less than troops in previous field studies.

D. Food Consumption

Food preference and food consumption are related, but they are not the same thing. One might have low preference for a given food, for instance, but consume quite a lot of it for there is no other food available. Conversely, one might have high preference for another food but consume very little due to low availability, insufficient time for eating, or impaired appetite. In general, however, it is expected that if troops are offered more acceptable items, they will eat more. In any event, actual consumption is obviously more important than predicted consumption based on stated preference, for only actual consumption allows the soldier to derive any nutritional benefit from food. Therefore, actual

consumption was determined and the resulting nutrient intakes were calculated for each group. These results are in Tables 6-10.

Specific nutrients were determined by standard analytical methods (Helrich, 1990). Ash was determined as part of the proximate analysis determination of the food items i.e. protein, fat, moisture (water), ash, and carbohydrate (by difference).

- 1. Breakfast. Table 6 provides the average nutrient intakes for breakfast. On five of the 25 nutrients listed (protein, fat, salt, cholesterol, and vitamin B12), the FY90 group consumed significantly more than the FY89 group. On no item was the reverse This group difference probably reflects their marginally (but not significantly) greater intake of total food and calories at breakfast. In other words, the FY90 group may have obtained more nutrients because it tended to consume more total food or more of certain foods that were richer sources of the 6 nutrients. main item in the breakfast menu, of course, is the entree. mean hedonic ratings of the individual breakfast entrees were correlated with the mean consumption of those entrees. FY89 group, this correlation was r=0.90 (p<.001), while for the FY90 group, it was r=0.76 (p<.005). Therefore, it appears that soldiers actually ate more of the T Ration breakfast entrees which they reported liking more.
- 2. Lunch. Table 7 provides the average nutrient intakes for lunch. The FY89 group ingested an average of almost 90 more calories per day during lunch than did the FY90 group. Although this difference was not statistically significant, the extra

Table 6. Nutrient Intake from Tray Pack and Accessory Breakfast Items.

Nutrient (Units):	FY89 Mean (SD) (N=36)		FY90 Mean (SD) (N=36)		P
Food weight (g)	917.3	(211)	920.5	(187)	
Kcal	1,004.3		1,043.8	(224)	
Water (g)	694.0	•	697.2	(147)	
Protein (g)	36.6	(11)	41.7	(11)	.048
Carbohydrate (g)	145.0	(34)	135.7	(29)	
Fat (g)	32.2	(11)	37.6	(10)	.037
Ash (g)	4.1	•	5.0	(1.8)	.044
Calcium (mg)	471.3	•	490.5	(121)	
Phosphorous (mg)	672.2	(203)	720.3	(163)	
Iron (mg)	7.5	•	7.7	(1.6)	
Sodium (mg)	1,776.0	•	1,858.8	(501)	
Potassium (mg)	1,314.4	(324)	1,412.7	(328)	
Magnesium (mg)	68.0	(19.8)	59.0	(21)	
Salt (g)	2.2	(1.1)	2.8	(1.1)	.023
Zinc (mg)	4.1	(1.7)	4.7	(1.3)	
Cholesterol (mg)	164.9	(95)	230.6	(94)	.004
Vitamin A (IU)	1,602.7	(549)	1,767.1	(431)	
Vitamin C (mg)	55.0	(19.5)	59.4	(24.3)	
Thiamine (mg)	1.0	(.3)	1.1	(.3)	
Riboflavin (mg)	1.3	(.4)	1.5	(.3)	
Niacin (mg)	11.6		12.5	(3.0)	
Vitamin B (mg)	1.8	(1.5)	1.67	(.9)	
Folic acid (mcg)	134.4	(64)	156.0	(56)	
Vitamin B ₁₂ (mcg)	0.5	(.3)	0.8	(.3)	.000
Vitamin E' (mg)	3.6	(2.0)	4.2	(2.0)	

calories consumed related to significantly more nutrients consumed. Out of the 25 items listed in Table 7, the FY89 group had significantly greater intake of 13 nutrients, including several vitamins and minerals, while the FY90 group had more intake only of water. The mean hedonic ratings of the individual MRE entrees were correlated with the mean consumption of those entrees. For the FY89 group, this correlation was r=0.84 (p<.001), while for the

Table 7. Nutrient Intake from MRE and Accessory Lunch Items.

Nutrient (Units):	FY89 Mean (SD) (N=36)		FY90 Mean (SD) (N=36)		P
Food weight (g)	323.7	(106)	390.4	(169)	
Kcal	822.6	(215)	. 733.7	(257)	
Water (g)	154.3	(72)	237.0	(134)	.002
Protein (g)	33.6	(9.5)	26.1	(9.4)	.001
Carbohydrate (g)	96.5	(25.0)	93.5	(39.9)	
Fat (g)	33.6	(9.7)	26.3	(9.7)	.002
Ash (g)	5.3	(1.5)	4.1	(1.6)	.001
Calcium (mg)	320.9	(110)	274.6	(98)	
Phosphorous (mg)	449.4	(136)	380.3	(141)	.038
Iron (mg)	3.9	(1.2)	3.5	(1.6)	
Sodium (mg)	1,266.9	(442)	1,003.9	(433)	.013
Potassium (mg)	677.7	(198)	575.0	(224)	.043
Magnesium (mg)	79.7	(23)	65.5	(26)	.017
Salt (g)	2.5	(.8)	2.0	(8.)	.004
Zinc (mg)	2.4	(1.0)	2.0	(1.0)	
Cholesterol (mg)	79.4	(32)	56.5	(27)	.002
Vitamin A (IU)	1,982.1	(993)	1,503.3	(846)	.031
Vitamin C (mg)	47.0	(19)	45.5	(32)	
Thiamine (mg)	1.4	(.6)	1.2	(.5)	.035
Riboflavin (mg)	0.7	(.2)	0.6	(.3)	
Niacin (mg)	8.8	(3.1)	7.8	(3.3)	
Vitamin B (mg)	1.0	(.5)	0.9	(.4)	
Folic acid (mcg)	55.0	(26)	65.3	(53)	
Vitamin B ₁₂ (mcg)	0.5	(.2)	0.4	(.2)	.002
Vitamin E'(mg)	3.4	(1.0)	2.5	(1.0)	.000

FY90 group, it was r=0.87 (p<.001). So soldiers did eat larger amounts of the MRE lunch entrees which they said they liked more.

3. Dinner. Table 8 shows the average nutrient intakes for dinner for each group. On the whole, the intakes were quite comparable, with the FY89 group consuming an average of 1,061.5 kcal at dinner and the FY90 group eating 1,102.6 kcal. Out of the 25 items listed in the table, there were significant differences on only 8, of which 6 favor the FY90 group and only 2 the FY89 group.

Table 8. Nutrient Intake from Tray Pack and Accessory Dinner Items.

Nutrient (Units):		ean (SD) N=36)		ean (SD) N=36)	P
Food weight (g)	953.6	(230)	977.5	(181)	
Kcal	1,061.5	(232)	1,102.6	(212)	
Water (g)	723.0		743.9	(141)	
Protein (g)	48.0	(11)	51.2	(10)	
Carbohydrate (g)	139.9	(34)	134.5	(27)	
Fat (g)	34.6	(8)	40.0	(8)	.007
Ash (g)	5.6	• -	5.4	(1.1)	
Calcium (mg)	448.5		600.0	(158)	.000
Phosphorous (mg)	677.9	(187)	776.7	(170)	.022
Iron (mg)	8.0	•	7.8	(1.4)	
Sodium (mg)	1,981.0		1,942.3	(377)	
Potassium (mg)	1,347.5		1,540.6	(328)	.019
Magnesium (mg)	107.4	(28)	93.5	(22)	.023
Salt (g)	3.3	• •	3.2	(.7)	
Zinc (mg)	5.6	(1.5)	5.1	(.9)	
Cholesterol (mg)	85.8		101.3	(20)	.004
Vitamin A (IU)	3,093.4		2,807.5		
Vitamin C (mg)	29.0		26.6	(14)	
Thiamine (mg)	0.8	(.2)	0.7	(.1)	.041
Riboflavin (mg)	0.9	(.3)	1.1	(.3)	.009
Niacin (mg)	12.5		12.6		
Vitamin B (mg)	0.3	(.1)	0.3	(.1)	
Folic acid (mcg)	94.3	(22)	92.1	(19)	
Vitamin B ₁₂ (mcg)	0.8	(.2)	0.7	(.2)	
Vitamin E'(mg)	2.3	(.6)	2.6	(.7)	
		•		-	

The hedonic ratings of the individual dinner entrees were also correlated with the actual consumption of them. For the FY89 group, this correlation was r=0.47 (p=.109), while for the FY90 group, it was r=0.69 (p=.028). So there was a trend for soldiers to eat more of the T Ration dinner entrees which they said they liked more, but this finding was only significant for the newer ration group.

4. Total Daily Nutrient Intake. The separate nutrient intake data for each of the three meals was combined to calculate the average total nutrient intake per day for each ration group. These results, found in Table 9, are far more important than the exact pattern of intake across the various meals. The overall similarity between groups is noteworthy. Whereas the FY89 group consumed an average of 2,888.4 kcal per day, the FY90 group consumed approximately 8 kcal less, for a total of 2,880.0 kcal. words, even though the FY89 group tended toward more calories at lunch while the FY90 group tended toward more at breakfast and dinner, the daily totals came out virtually identical. Out of all 25 nutrient items, there were statistically significant differences on only three: the FY89 group consumed more magnesium, while the FY90 group consumed more riboflavin and cholesterol. Both groups fell below the Military Recommended Dietary Allowance (MRDA) for magnesium, but both fell above the standard for riboflavin. Therefore, the overall picture is one of no major difference between nutrient intakes of soldiers consuming the FY89 T Ration and those consuming the FY90 version. Nutrient intakes expressed as a percentage of the MRDA can be seen in Table 10. Actual intakes of fat and sodium fell, as they should, under the MRDA The intake of all vitamins and minerals with the maximums. exception of magnesium, zinc, folic acid, vitamin B₁₂, Vitamin E, and calories met or exceeded the MRDA. This basic pattern of most nutrient intakes exceeding the MRDA was also reported by the Combat Field Feeding System (1986) study, except that they had incomplete

Table 9. Average Nutrient Intake Per Day from All Sources.

Nutrient (Units):	FY89 Mea (N=		FY90 Mea (N=		g
Food weight (g)	2,194.6	(424)	2,288.5	(353)	
Kcal	2,888.4	(525)	2,880.0	(474)	
Water (g)	1,719.8	(541)	1,893.9	(388)	
Protein (g)	118.2	(23)	119.0	(22)	
Carbohydrate (g)	381.4	(71)	363.6	(66)	
Fat (g)	100.5	(21)	103.8	(20)	
Ash (g)	15.0	(3)	14.4	(3)	
Calcium (mg)	1,240.7	(292)	1,365.0	(252)	
Phosphorous (mg)	1,799.5	(394)	1,877.3	(315)	
Iron (mg)	19.3		18.9	(3)	
Sodium (mg)	5,023.9	(1,018)	4,805.0	(950)	
Sodium (mg/1000kcal)	•				
All sources	1,739.3		1,668.4		
T Ration meals	1,818.7		1,770.9		
Potassium (mg)	3,339.6	(660)	3,528.2	(636)	
Magnesium (mg)	255.1		218.1	(54)	.004
Zinc (mg)	12.1	(3)	11.7	(2)	
Cholesterol (mg)	330.1		388.4	(116)	.045
Vitamin A (IU)	6,678.2	(2,086)	6,078.0	(1,800)	
Vitamin C (mg)	130.9		131.4	(54)	
Thiamine (mg)	3.2	(8)	2.9	(.6)	
Riboflavin (mg)	2.9	(.6)	3.2	(.5)	.039
Niacin (mg)	32.9	(6)	32.9	(6)	
Vitamin B (mg)	3.1		2.8	(8.)	
Folic acid (mcg)	283.6	(73)	313.4	(70)	
Vitamin B ₁₂ (mcg)	1.8	(.5)	1.9	(.5)	
Vitamin E'(mg)	9.3	(2.8)	9.4	(3)	

information on magnesium, zinc, folic acid, vitamin B_{12} , and Vitamin E and could not calculate total daily intakes of these nutrients. The 1986 study also reported inadequate calcium consumption by groups consuming T Rations without supplements. The Improved MRE study (Popper, Hirsch, Lesher, Engell, et al, 1987) also found that magnesium intake was below MRDA (zinc, folic acid, vitamin B_{12} , and Vitamin E were not assessed). In addition, that study reported

Table 10. Average Nutrient Intake Expressed as a Percent of MRDA.

Nutrient (Units):	MRDA	FY89 % (N=36)	FY90 % (N=36)
Kcal	3,200	90.3%	90.0%
Protein (g)	100	118.2	119.0
% Carbohydrate	50	105.6	101.0
% Fat	35	89.5	92.7
Calcium (mg)	800/1200	155.1/103.4	170.6/113.8
Phosphorous (mg)	800/1200	——————————————————————————————————————	
Iron (mg)	10	•	189.4
Sodium (mg)	5,500	91.3	87.4
mg/1000 kcal	1,700		
All sources	•	102.3	98.1
T Ration meals		107.0	104.2
Potassium (mg)	1,875	178.1	188.2
Magnesium (mg)	350	72.9	62.3
Zinc (mg)	15	80.7	78.0
Vitamin A (IU)	5,000	133.6	121.6
Vitamin C (mg)	60	218.2	219.1
Thiamine (mg)	1.6	201.9	182.4
Riboflavin (mg)	1.9	154.8	169.3
Niacin (mg)	21	156.5	156.6
Vitamin B (mg)	2.2	139.3	129.4
Folic acid (mcg)	400	70.9	78.4
Vitamin B ₁₂ (mcg)	3	60.0	63.3
Vitamin E'(mg)	10	93.0	94.0

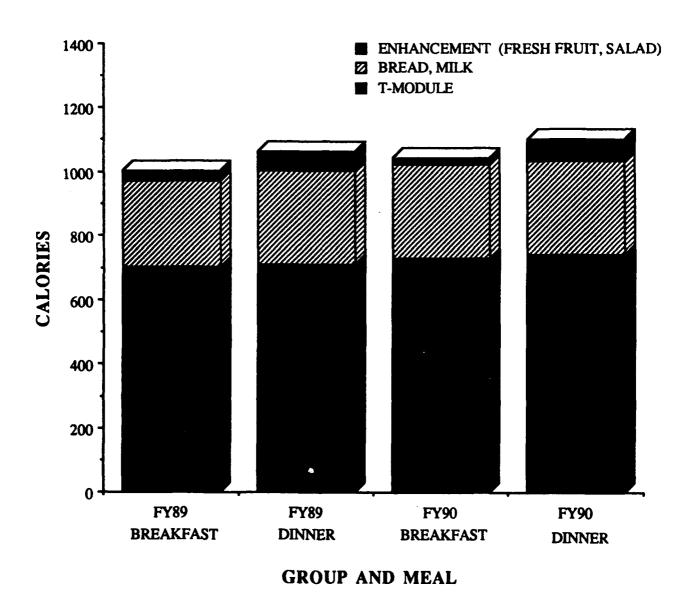
calcium intake was deficient and sodium intake was slightly excessive for troops consuming solely the improved MRE. To solve this persistent problem of low magnesium intake, it is suggested that one of the menu items that is widely consumed, perhaps bread, be fortified with magnesium. Further study should be undertaken to determine whether zinc, folic acid, vitamin B_{12} , and Vitamin E should also be fortified.

Given that troops are receiving adequate nutrition from the T Ration as a whole, one question still remains: Is the T-Module

(including items like cereal, peanut butter, jelly, cocoa, etc.) providing most of the nutrition or are troops relying heavily on the various fresh food enhancements? In the current study, the T Modules were enhanced by items like fresh fruit and salad. Fresh bread and milk were also available. Figure 2 provides the proportion of total calories consumed that was provided by each of these menu segments. Figure 3 provides the same data in the form of percentages. Both figures indicate that troops in the current study consumed more total calories than troops in the 1985 CFFS study. As Figure 3 reveals, the basic T-Module provided around 65-70% of the calories, bread and milk provided approximately 30% of the calories, and the enhancements like fresh fruit and salad provided around 5% or less. This study suggests that the additional items are an integral part of the meal, providing approximately a third of the total calories consumed.

E. Hydration Status

1. Water Intake. Water intake occurs in several forms. Table 11 shows the average self-reported direct intakes of water. The figures in this table report only the amount of pure water drunk from the canteen. The average intake was slightly over one liter per man per day, and there was no significant difference between group averages (1.19 liters for the FY89 group and 1.37 for the FY90 group). Total water intake, of course, must include other



1985 CFFS: 2T/1 MRE Breakfast: 836 Dinner: 953 2T(A/B)/1 MRE Breakfast: 930 Dinner: 906

Figure 2. Total Calories Obtained From T Module, Bread, Milk and Enhancement (Fresh Fruit, Salad).

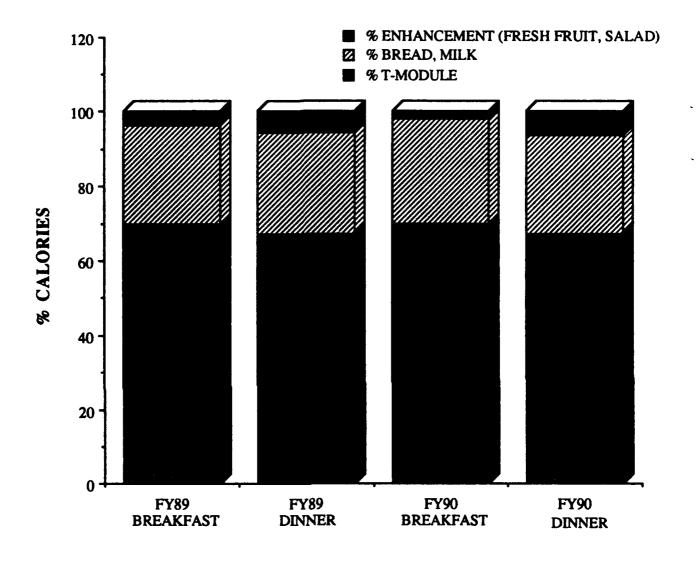


Figure 3. Percent Calories obtained From T Module, Bread, Milk and Enhancement (Fresh Fruit, Salad).

GROUP AND MEAL

Table 11. Average Direct Water Intake (in liters) Per Day.

Day:	FY89 Group	FY90 Group	
1	0.80	1.20	
2	1.27	1.56	
3	1.63	1.53	
4	1.66	1.51	
5	1.36	1.61	
6	1.21	1.80	
7	1.28	1.71	
8	1.39	1.77	
9	1.37	1.51	
10	1.20	1.04	
11	1.23	0.90	
12	1.31	1.30	
13	1.18	1.57	
<u>14</u>	1.21	<u>1.33</u>	
Overall mean:	1.19	1.37	

beverages like juice and milk as well as the amount of water in the food consumed. Adding these food-related sources of water produces a total average intake per person per day of 2.90 liters for the FY89 group and 3.26 liters for the FY90 group. (This compares to an average daily water intake of over 3 liters in the 1985 CFFS study). Was this water intake sufficient to maintain adequate hydration? Next we looked at hydration status as measured by urine specific gravity.

2. Urine Specific Gravity (USG). Urine samples were collected on Days 1, 2, 3, 9, 10, 11, and 14. On the first and last days of the study, the samples were collected from all subjects in each battery. On the intermediate days, the samples were collected only

from the 40 volunteers in each sample. The samples were then analyzed with regard to urine specific gravity. The differences between the two batteries are displayed numerically in Table 12 and graphically in Figure 4. To interpret the vertical axis of Figure 4, it is important to realize that urine specific gravities roughly in the range of 1.020 to 1.023 reflect adequate hydration status. Increasing specific gravity indicates water conservation, with values above 1.030 generally indicating hypohydration, impending hypohydration, or conservation in the face of insufficient water intake (Francesconi et al, 1987). As the columns in Figure 4 reveal, on most days the values were well within the adequate hydration range, and average values never exceeded the cut-off point for hypohydration for either ration group.

Although column heights in Figure 4 might suggest some minor differences in specific gravity as a function of ration type, a repeated measures analysis of variance (see Table 12) indicated

Table 12. Mean Urine Specific Gravity Measurements by Group and Day.

Day	FY89 Mean (SD)	FY90 Mean (SD)
1 2 3 9 10 11	1.0223 (.0056) 1.0247 (.0046) 1.0239 (.0054) 1.0233 (.0043) 1.0228 (.0055) 1.0256 (.0055) 1.0239 (.0062)	1.0227 (.0056) 1.0236 (.0067) 1.0217 (.0077) 1.0244 (.0054) 1.0221 (.0075) 1.0254 (.0052) 1.0233 (.0067)
Overall mean	1.0238 (.0010)	1.0233 (.0012)

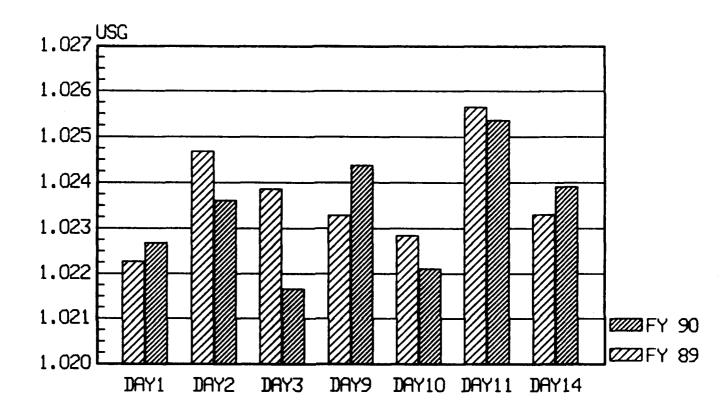


Figure 4. Mean Urine Specific Gravity (USG) Measurements for FY89 and FY90 T Ration Groups.

that there were no significant differences as a function of the version of the ration. Furthermore, the overall group means were almost identical for the two ration groups, with means reflecting values around the 1.023 point, well within the adequate hydration range. (This compares to an average USG in the 1985 CFFS study of about 1.025). These results, therefore, suggest that both groups adequately maintained their hydration status regardless of which T Ration they received.

The problem with group means, however, is that they give no indication of the range of individual scores. Drinking behavior and the resulting hydration status vary among adults (Szlyk et al, 1989). Although neither group mean ever exceeded a USG of 1.030 at any time during the study, on any given day there were some individuals who exceeded this criterion. For this reason, frequency distributions which describe the incidence of USG equal to or above 1.030 provide a better index of water conservation or hypohydration of an entire group than do mean group values. Therefore, we next looked at the percent of each sample which did have urine specific gravities equal to or above 1.030, i.e., indicating insufficient water intake (see Table 13). Figure 5 graphically displays the results, which indicate that on some days there were as many as 20 to 25% of troops experiencing a significant degree of urine concentration. However, chi-square tests indicated that there were no significant differences between the two groups with regard to the percent of troops exceeding this criterion. Though there was no difference as a function of ration,

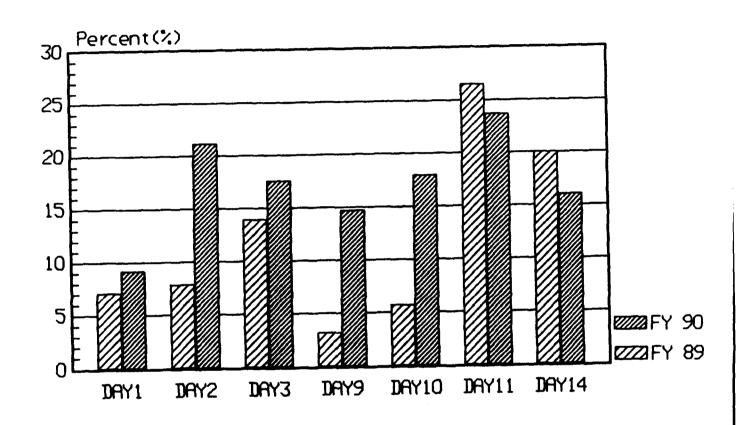


Figure 5. Percent Incidence of Urine Specific Gravity ≥ 1.030 for FY89 and FY90 T Ration Groups.

Table 13. Percent of Urine Specific Gravities at or Exceeding 1.030.

Day	FY89 Percent (N)	FY 90 Percent (N)
1	7.1% (84)	9.2% (54)
2	7.9 (38)	21.1 (38)
3	13.9 (36)	17.5 (40)
9	3.2 (31)	14.7 (34)
10	5.7 (35)	17.9 (39)
11	26.5 (34)	23.7 (38)
14	20.0 (60)	<u>16.0 (50)</u>
Overall mean	11.9 (318)	16.7 (293)

the overall group means of 11.9% for the FY89 ration group and 16.7% for the FY90 ration group indicate a problem of insufficient water intake still exists among a significant minority of troops undergoing a field training exercise. (This compares to an average in the 1985 CFFS study of 20+ percent with USG greater than 1.03). The days of high relative incidence of urine concentration may have been related to the weather or activity schedules, but no clear pattern emerged.

F. Food Acceptance

1. T Ration Items. At each meal the same 40 volunteers in each group were asked to rate on the standard hedonic scale each menu item they sampled or consumed. On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely." The various items are divided up into categories, each of which is presented in a table below. The items are ordered in the sequence of descending mean ratings

according to the FY89 sample. The results for breakfast entrees are in Table 14. Of the 12 items common to both menus, there were significant differences by t-test between only two. The FY89 group ranked both creamed ground beef and western omelet slightly more than one point higher than did the FY90 group. In both cases, the FY90 group rated the items around the neutral point (five) on the nine-point hedonic scale. With the exception of 4 ratings on Table 14, all the other mean ratings were on the positive side of the scale. For purposes of comparison, data on the same items from the 1985 study, also done at the Pohakuloa Training Area (Combat Field Feeding System, Vol. 1, 1986) are included in parentheses. most breakfast entree items in the current study are relatively new, they do not have ratings from 1985; further, items poorly rated in 1985 were dropped and do not appear in the current study. In 1985, the breakfast entrees ranged in average hedonic rating from 3.8 to 5.3. In the current study, the comparable range is 5.02 to 7.48. On this basis, the new version of the T Ration appears distinctly superior, yet only the creamed ground beef represented an actual reformulation of the recipe. At least part of the improvement may be due to improved knowledge among cooks on how to handle the T Ration for optimum appeal. For instance, rather than serving the omelet as an oblong block, cooks have been reminded that the omelet could be fluffed up so that it more closely resembles eggs. Moreover, in the 1985 study the same items were served more frequently, and a boredom or fatigue factor may have lowered those ratings.

Reactions to breakfast items were similar across all the focus groups. Most of the participants felt that there was not enough variety offered in the breakfast meals since the majority of the breakfasts consisted of omelets of one kind or another and all of them tasted alike. Most of the soldiers indicated the omelets tasted very bland, had an unappetizing appearance, and had a hard and compact texture. Some soldiers also felt the omelets were high calorie and yet not very filling. Several participants mentioned that they'd prefer to have plain scrambled eggs because they don't like to eat pork products. The soldiers felt that if pork was offered it should be served separately so that they had a choice.

To enhance variety, soldiers in focus groups suggested adding the following items to the breakfast menu: pancakes, waffles and french toast with maple syrup, hash brown potatoes, Danish and cinnamon rolls, doughnuts, and cooked oatmeal. Another suggestion was to alternate days between T Rations and freshly cooked food as a morale booster. They recommended that more low cholesterol dishes be offered in all meals. The participants wanted not only more variety served in breakfast foods, but also larger portions, and more freshly cooked foods if time permitted. Being provided with fruit juice, milk, fresh fruits, and dry cereals was seen as a bonus, provided those items were properly prepared and served. For example, several soldiers commented that the shelf-stable milk's taste was much better cold than warm. Also, most soldiers felt that juices were not mixed properly (in general they were too strong and needed more water).

The results for dinner entrees are in Table 15. Out of the 8 items common to both menus, there was only one significant difference between the two groups. The FY89 group ranked beef tips and gravy almost one point higher than did the FY90 group. All the ratings of dinner menus by both groups were above the neutral point. For purposes of comparison, data on the same items from the 1985 study (Combat Field Feeding System, 1986) are again included in parentheses. Counting all the entrees which appeared in 1985, whether or not they had counterparts in the FY89 and FY90 versions, the hedonic ratings of the 1985 dinner entrees ranged from 4.8 to 6.9, with an average of 5.8. By contrast, the average for FY89 was 6.7, while for FY90 it was 6.9, a clear improvement over 1985. For the items that were the same, the newer ratings were almost always higher (with the exception of beef in BBQ sauce). Why such a large improvement? There are several possible reasons. Most of the recipes for the dinner entrees were upgraded and revised between 1985 and 1989. Also, specifications were tightened during this period to ensure compliance by the food companies with the specified formulation of the products. As mentioned earlier, the cooks in the present study were reminded of how to optimize T Ration presentation, and this may have helped. Finally, it is possible that the troops in the present study simply tended to rate field food higher than did those in 1985, perhaps because they stayed in the field for a shorter period in the current study or because they were able to experience the variety of the full menu cycle.

Focus group participants requested that more variety be offered in the dinner menu because if they did not like the entree and the vegetable, all that was left to eat were peanut butter and jelly sandwiches and salad. One suggestion was to make smaller portions within the cans but more and different cans so that more choices could be offered and there would be less waste. soldiers commented that generally portion sizes were adequate and filling, yet at times they felt sluggish and lacked energy after eating. A number complained also about constipation and flatulence in the field and were not sure whether it was caused by the Tray Packs, MRE's, or both. Several participants felt that since eating has a strong, and hopefully positive influence on morale in the field, improvements should be made in the appearance and quality of the Tray Packs. Quite a few participants felt that many current Tray Packs did not look like "real" food and that color was a major problem.

The FY90 group was served hamburgers and rolls for dinner and responded very favorably toward them. Soldiers felt that the flavor and appearance was quite good, and having a popular item like hamburgers and rolls was a welcome change.

Some suggestions for additional dinner items included hot dogs, fish (i.e. sole, snapper), ravioli, sloppy joe's, meatloaf, fried chicken, and enchiladas. Other suggestions included: serving better combinations of dishes (e.g., lasagna with vegetables or green salad, not potato salad), fresher garden salad, Caesar salad, and other "interesting" salads, more than one choice of salad

dressing, adding more variety in spices (e.g., garlic, soy sauce, real mustard (not dehydrated), lemon pepper, jalapenos), soups, pizza, barbecued food, Oriental and Puerto Rican rice, offering butter and parmesan cheese, serving larger portions, serving "brown bag" lunches, cold cuts, spreadables like tuna and chicken, and sub sandwiches. Several also suggested adding tea, Gatorade, fruit punch and Nestle's Cocoa instead of a "generic" brand cocoa. (In general they requested that more brand name commercial items of all sorts be included). They also felt that the majority of troops do not drink the coffee and that it is a waste of money (during this study, coffee was selected 14% of the time it was offered).

Soldiers had a positive reaction when asked if they would like to have ethnic foods in the system. The majority felt that introducing them to foods that they've never eaten before might be a welcome change and also increase the variety of foods that are served. Soldiers suggested introducing the following ethnic foods to the menus: Pizza, fried chicken, barbecued pork chops, corn bread, Chinese food (i.e. Oriental fried rice, chop suey), Cajun food, especially deep fried catfish, Korean spicy cabbage (kimchi), collard greens, black-eyed peas, burritos, calzones, manicotti, bagels, and matzoh bread.

The acceptance ratings for Tray Pack fruit and fresh fruit items are in Table 16. The ratings were generally quite high, ranging from 6.94 to 7.88 on the nine-point hedonic scale. No differences between groups were significant. In general, however, it seemed apparent that canned fruits were chosen more often than

fresh fruits. Was this a true preference or just a function of availability? Selection rates were computed by dividing the number of times an item was chosen by the total number of times it was available. In the FY89 group, when canned fruit only was available, it was chosen 63.3% of the time; when fresh fruit only was available, it was chosen 25.5%; when both were available the fresh was chosen 43.8% of the time and the canned 46.6%. FY90 group, the corresponding figures were: canned fruit available--92.7%, fresh fruit available--21.1%, both available--27.0% chose fresh while 92.6% chose canned (the percents do not total 100% because some took neither while some took both). At first glance it appears that canned fruit was much more popular than fresh. At least some of the difference, however, may be due to differences in serving style--the canned fruit was generally dished out by the server along with the T Ration entree, starch, etc., while the fresh fruit was self serve.

Table 17 contains the hedonic ratings of Tray Pack vegetables and starch items. Out of the 10 items common to both menus, there was a significant difference for only one--the FY90 group rated macaroni and cheese higher than did the FY89 group.

Except for potato salad, all the ratings were above 5.0.

The results for oatmeal and commercial cold cereals are in Table 18. Out of the eight items in common for both menus, the only significant difference was for strawberry oatmeal, with the FY89 group rating it higher. All the ratings by both groups were above 6.0 (which means "like slightly"). As can be seen in Table

18, more people chose cold cereal than oatmeal. Was this a function of true preference or just availability? Again, selection rates were computed. In the FY89 group, the selection rate for cold cereal was 59.2%, while for oatmeal it was only 15.0%. In the FY90 group, the selection rate for cold cereal was 67.0%, while for oatmeal it was only 24.9%. Thus cold cereal was almost 3 to 4 times as popular as was oatmeal. This difference may have been a function of taste, ease of use, or temperature, but since the hedonic ratings of both types of cereal were high, this was probably a function of ease of use. One had to hydrate the oatmeal powder and consume it at once or discard the remainder. By contrast, one could either hydrate the cereal and eat it at once or save it dry as a snack food to be eaten throughout the day.

In Table 19 can be found the ratings of Tray Pack beverage items. Milk was served in prepackaged cartons, while other beverages like coffee, juice, and fruit flavored drink were served in eight-ounce cups, of which there was a plentiful supply (i.e., there was no restriction on the number of cups a soldier could use). Three of the 11 items common to both menus had significantly different ratings. The FY89 group rated orange juice and orange beverage base significantly higher, while the FY90 group rated milk significantly higher. These differences may have reflected differences in personal preference for various beverages. All the ratings were on the positive side of the scale.

Table 20 contains the ratings of Tray Pack dessert items.

Only one of the five common items was rated significantly

different, with the FY89 group rating blueberry cake more than two points higher than did the FY90 group. This difference probably resulted from some tins of the cake seeming moister and fresher, perhaps because the cans were heated prior to opening, while others appeared dry and stiff. All but one of the ratings was above 5.0. There were no significant differences between the two groups on the miscellaneous items like bread (sliced loaves in bags), soup, syrups, dressings, peanut butter and jelly which are listed in Table 21. The peanut butter and jelly were packaged in individual squeeze foil-packs.

Table 14. Mean Hedonic Ratings of Tray Pack Breakfast Items.

<u>Item (1985 mean):</u> <u>FY89</u>	Mean (N):	FY90 Mean: (N)	p
Ham slices		5.96 (36)	
Pork sausage links	7.48 (33)	6.78 (36)	
Creamed ground beef (4.9)	6.77 (27)	5.13 (35)	.000
Canadian bacon (5.3)	6.58 (31)	6.24 (36)	
Bacon and cheese omelet	6.13 (24)	5.38 (34)	
Corned beef hash	6.00 (11)	5.21 (34)	
Western omelet	5.89 (19)	4.70 (35)	.028
Omelet w/sausage & potato	5.88 (32)	5.98 (35)	
Omelet w/bacon pieces	5.78 (27)	5.56 (34)	
Potatoes w/bacon pieces	5.69 (32)	5.41 (37)	
Hominy grits w/cheese & bacon	5.46 (13)		
Eggs w/ham (3.8)	5.02 (32)	5.74 (27)	
Bread pudding, maple w/ham	4.00 (20)	5.21 (35)	
Escalloped potatoes	3.95 (19)		
Cornmeal cereal	2.38 (8)		

^{*} On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

Table 15. Mean Hedonic Ratings* of Tray Pack Dinner Items.

<pre>Item (1985 mean):</pre>	FY89 Mean (N):	FY90 Mean (N):	g
Spaghetti w/meatballs	7.74 (34)		
Beef pot roast	7.57 (35)	7.21 (36)	
Beef stew (6.9)	7.41 (34)		
Lasagna (6.7)	7.40 (35)	7.83 (36)	
Swedish meatballs w/gravy	7.16 (32)		
Beef tips w/gravy (6.3)	7.14 (37)	6.26 (34)	.045
Chicken breast w/gravy	6.76 (37)	7.57 (38)	
Chili con carne	6.56 (32)	6.31 (35)	
Chicken ala king (6.1)	6.52 (27)		
BBQ pork	6.03 (29)	5.80 (37)	
Beef strips w/green peppe	ers 5.97 (32)	6.94 (33)	
Chicken cacciatore	5.88 (32)	6.59 (37)	
Beef in BBQ sauce (5.5)	5.23 (30)		
Hamburger		7.72 (36)	
Turkey slices (5.8)		6.88 (33)	

^{*} On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

Table 16. Mean Hedonic Ratings of Tray Pack Fruit Items.

Item:	FY89 Mean (N):	FY90 Mean (N):	p
Canned fruits Pears Fruit cocktail Peaches Applesauce	7.88 (25) 7.80 (20) 7.46 (31) 7.42 (25)	7.56 (34) 7.62 (37) 7.60 (37) 7.07 (34)	
Fresh fruits Pearsfresh Orangesfresh Bananasfresh Applesfresh	7.80 (17) 7.54 (24) 7.14 (22) 6.98 (23)	6.94 (17) 7.54 (12) 7.88 (16) 7.17 (22)	

^{*} On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

Table 17. Mean Hedonic Ratings* of Tray Pack Vegetable and Starch Items.

Item:	FY89 Mean (N):	FY90 Mean (N):	g
Salad (fresh)	7.32 (33)	7.15 (35)	
Rice	7.25 (36)	7.22 (37)	
Whole kernel corn	7.14 (34)	7.13 (38)	
Glazed sweet potatoes	6.81 (16)	5.63 (35)	
Mixed vegetables	6.63 (8)	5.20 (30)	
Buttered noodles	6.53 (34)		
Peas w/carrots	6.21 (29)	5.30 (27)	
Green beans	6.03 (30)	6.01 (35)	
Sliced carrots	5.37 (18)	5.32 (25)	
Potatoes w/butter sauce	5.26 (25)	5.16 (37)	
Macaroni and cheese	5.17 (30)	6.82 (36)	.003
Potato salad	3.26 (19)		
Beans w/bacon sauce (bake		6.50 (28)	

^{*}On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

Table 18. Mean Hedonic Ratings of Oatmeal and Cereal Items.

Item:	FY89 Mean (N):	FY90 Mean (N):	p
Oatmeal: Strawberry Maple brown sugar Apple cinnamon	8.80 (5) 6.67 (6) 6.58 (11)	7.25 (16) 7.75 (6) 6.99 (18)	.012
Cold cereals: Sugar pops Fruit loops Frosted flakes Honey smacks Frosted rice krispies	8.03 (16) 8.02 (22) 7.85 (29) 7.42 (18) 7.42 (27)	8.00 (21) 8.32 (31) 8.15 (32) 7.86 (32) 7.67 (27)	

^{*} On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

Table 19. Mean Hedonic Ratings* of Tray Pack Beverage Items.

Item:	FY89 Mean (N):	FY90 Mean (N):	g
Cocoa	8.03 (32)	7.35 (19)	
Lemon beverage base	7.77 (14)	6.10 (10)	
Lemon-lime beverage base	7.55 (22)		
Orange beverage base	7.52 (17)	6.36 (28)	.025
Grape beverage base	7.48 (25)	7.59 (13)	
Chocolate milk	7.46 (36)	7.63 (30)	
Grape juice	7.04 (19)	6.36 (18)	
Orange juice	6.97 (34)	6.09 (33)	.013
Coffee	6.81 (22)	6.19 (15)	
Chocolate milk-shelf stab	le 6.78 (31)	6.86 (31)	
Milk (2% fat)	6.31 (30)	7.46 (39)	.008
White milk-shelf stable	5.65 (31)	6.65 (36)	

^{*}On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

^{**} Only oatmeal types rated by at least 5 subjects are included.

Table 20. Mean Hedonic Ratings* of Tray Pack Dessert Items.

Item:	FY89 Mean (N):	FY90 Mean (N):	p
Blueberry cake	7.17 (32)	5.08 (30)	.000
Cherry dessert	6.95 (19)	~~	
Apple dessert	6.54 (29)		
Spice cake	6.46 (29)	6.00 (31)	
Apple coffee cake	5.96 (28)	5.49 (32)	
Chocolate pudding	5.54 (22)	5.88 (32)	
Marble cake	5.39 (25)	4.60 (34)	
Pound cake		5.98 (36)	
Chocolate cake		5.15 (33)	

^{*} On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

Table 21. Mean Hedonic Ratings of Bread, Soup, and Other Items.

Item:	FY89 Mean	(N):	FY90 Mean	(N): p
Breads:				
Crackers	7.57	(7)	-	
Bread	7.23	(40)	6.92	(38)
Hamburger roll	eth can		7.04	(37)
Soup:				
Soup	6.75	(8)		
Other:				
Jelly	7.32	(34)	6.69	(20)
Peanut butter	7.22	(35)	6.75	(15)
Salad dressing	6.87	(5)	6.80	(5)
French dressing		•	7.90	(5)
Thousand Island	dressing		6.52	(8)
Maple syrup			6.17	(33)

^{*} On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

Explanation of Tables 14-21 reveals that the majority of the T Ration items that received acceptability scores below 5 were contained in the FY89 version and have been dropped from the FY90 version (cornmeal cereal, escalloped potatoes, and potato salad). A few items continued in the FY90 version (Western omelet, bread pudding, and marble cake) received fairly neutral acceptability ratings (between 5 and 6) by one group (FY89) and a low rating by the other group FY90. It is recommended that these items be reformulated or deleted from future versions of the T Ration.

Figure 6 summarizes most of the data from the preceding Tables 14-21 by displaying the mean acceptance ratings for each food group. The analysis is broken down by the version of the T Ration, and the 1985 CFFS study means are shown for comparison. For each group, the FY89 and FY90 means were very close to each other, and both were somewhat higher than for the previous T Ration tested.

All told, out of the ratings of 66 items found in common in both menus, there were significant differences between the groups on only 9 (or 13.6%) of them. (On the basis of random probability alone, one could expect statistically significant differences on 5% or about 3 of them.) Of these 9, the FY89 group rated 7 (or 78%) higher, while the FY90 group rated 2 (or 22%) higher. According to the Sign Test, this split among the 9 ratings is not statistically significant. The vast majority of all ratings exceeded the neutral point of 5.0. Therefore, it can be concluded that both the FY89 and FY90 versions of the Tray Pack ration were acceptable to the troops in this study, and neither version of the ration was

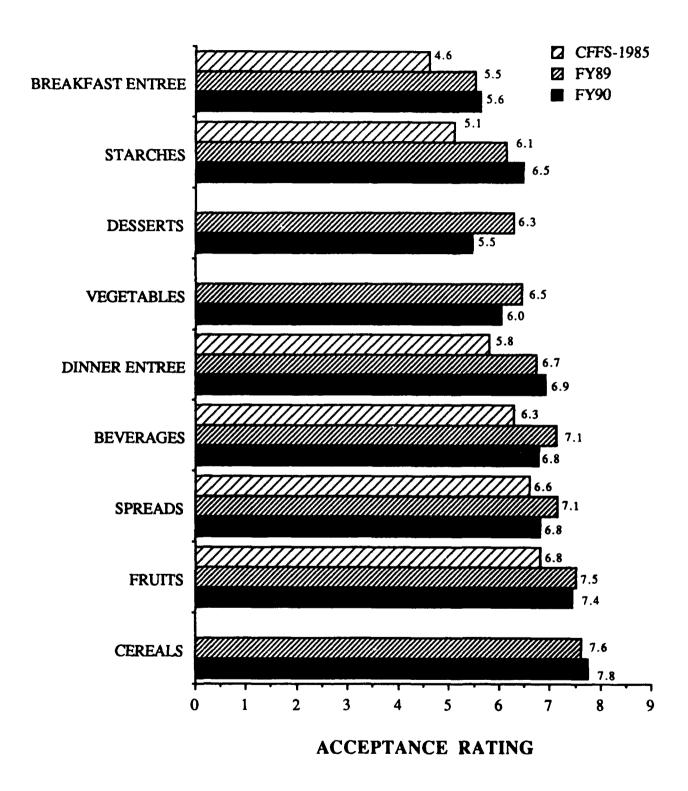


Figure 6. Mean Acceptance Ratings for Each Food Group.

significantly more acceptable than the other. Both were more acceptable than the 1985 CFFS version.

2. Meal, Ready-to-Eat (MRE) Items. The troops in both T Ration groups consumed the same version of MREs (Version VIII) for lunch. Their acceptance of all MRE items, then, could be compared directly. The means are in Table 22, grouped separately for entrees and then for all other items. Within each grouping, the MRE items are listed in order of declining acceptability as rated by the FY89 group.

Ratings of the MRE entrees were very similar for both groups, as would be expected given that both consumed the same version of this ration for lunch. Out of 12 entrees, only one showed a statistically significant difference, and that was meatballs and rice. This was probably a random rather than meaningful difference in light of the fact that ratings of all the additional MRE items were also quite similar. Out of all 38 MRE items, the FY89 group rated 18 marginally higher, the FY90 group rated 18 marginally These data, then, provide higher, and there were two ties. evidence of the comparability of the two groups in their standards for rating foods--when they rated the same food items, served identically (as opposed to T Ration which were mostly the same in both groups but may have been prepared or served differently), they independently made very similar judgments.

Figure 7 provides a summary of the MRE acceptability ratings by food group. As mentioned above, the FY89 and FY90 groups gave very similar ratings and this was true across all food groups. The

Table 22. Mean hedonic ratings of the MRE items.

Item:	FY89 Mean (N):	FY90 Mean (N):	g
Entree Items:			
Ham slices	7.32 (20)	7.31 (21)	
Spaghetti	6.93 (21)	6.98 (22)	
Chicken & rice	6.76 (21)	7.59 (17)	
Chicken a la king	6.41 (20)	5.82 (14)	
Tuna with noodles	6.28 (17)	6.72 (23)	
Chicken stew	6.27 (26)	6.23 (15)	
Meatballs & rice	6.05 (21)	4.57 (14)	.049
Beef stew	6.03 (20)	6.06 (14)	
Pork & rice	5.92 (22)	5.37 (23)	
Escalloped potatoes & ha	m 5.25 (15)	6.14 (18)	
Corned beef hash	4.83 (13)	5.89 (15)	
Omelet with ham	4.11 (18)	4.20 (15)	
Other MRE Items:			
M & M candy	8.48 (31)	8.69 (29)	
Caramel	8.46 (19)	8.23 (21)	
Gum	8.14 (35)	7.78 (35)	
Cherry beverage	8.03 (20)	7.76 (33)	
Charms	8.00 (24)	7.94 (30) 7.96 (23)	
Chocolate nut cake	7.82 (20)	7.48 (19)	
Hot sauce	7.79 (26)	8.24 (22)	
Lemon lime beverage	7.66 (25)	7.36 (22)	
Grape beverage	7.59 (36)	7.58 (30)	
Chocolate covered cookie		6.78 (22)	
Applesauce	7.48 (25)	7.86 (29)	
Orange beverage	7.46 (23)	7.49 (27)	
Oatmeal cookie bar	7.28 (25)	7.20 (27)	
Cheese spread	7.18 (33)	7.32 (35)	
Jelly	6.99 (28)	7.17 (30)	
Maple nut cake	6.94 (17)	6.46 (14)	
Fruit mix	6.91 (22)	5.45 (10)	
Crackers	6.91 (38)	6.91 (39)	
	6.88 (18)	5.91 (11)	
Cherry nut cake	6.76 (18)	6.44 (7)	
Pears Peanut butter	6.64 (32)	7.15 (28)	
Peaches	6.44 (17)	6.46 (14)	
Cocoa	6.41 (12)	6.50 (8)	
Brownies	6.03 (21)	6.03 (19)	
Coffee	4.50 (2)	6.58 (8)	
Potato au gratin	4.19 (16)	5.42 (28)	
rocaco au gratin	4.17 (10)	2.42 (28)	

On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

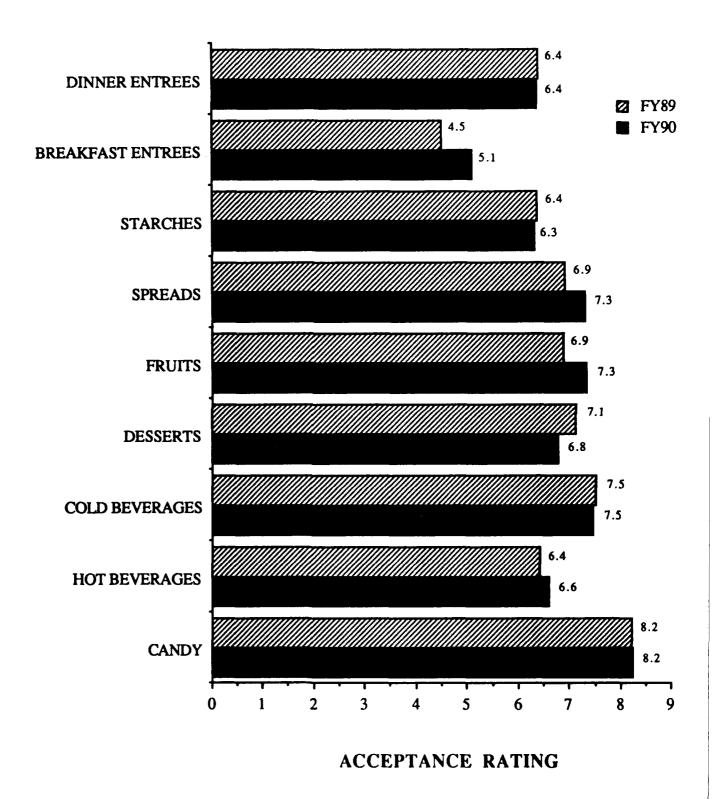


Figure 7. Mean MRE Acceptability by Food Group.

largest between group difference in acceptability ratings was noted for the breakfast entrees, but this difference did not approach statistical significance.

It is readily apparent from Figure 7 that all food groups received mean acceptability ratings higher than 6 ("like slightly") with the exception of the breakfast entrees. The item ratings in Table 22 indicate that both of the MRE breakfast entrees (corned beef with hash and omelet with ham) received mean ratings at or below the neutral point on the 9-point scale (potato au gratin also received low ratings, but these did not reduce the overall ratings of the starch group to below neutral). While little acceptability data exists for this newest version of the MRE (version VIII), one study conducted in a cold environment (Lester et al., 1989) reported mean acceptability ratings for the breakfast entrees that were at least 6 ("like slightly") on the 9-point scale. ratings for the two breakfast entrees were comparable to those received by chicken stew, beef stew, and *ham slices (*top rated entree in the present study) in that study, (Mean ratings for potato au gratin were all above 7, "like moderately" in the 1989 study). While there are many differences between the 1989 study and the present study, two factors which may have contributed to the poor acceptance of the breakfast entrees in the present study are lack of heating methods (breakfast entrees, as opposed to lunch or dinner entrees, such as eggs may be particularly unacceptable when served cold) and consistently inappropriate eating time (breakfast foods at lunchtime). At a minimum, it is recommended that troops issued MRE's be provided with suitable heating methods whenever possible.

Most aspects of the MRE received favorable comments during the focus groups. The new MRE's were described as having larger portions, more variety, and better taste than previous versions. The most popular additions to the new MRE's were the candies (M&M's and Charms), improved crackers, Handiwipes, and beverage bases. Most agreed, however, that enough beverage base powder should be included for a canteen-size serving. The items which proved most unpopular were several of the cakes and desserts such as the maple cake, orange nut cake, and brownie. Many described these cakes as being too dry and hard; some mentioned a preference for the previous MRE dessert cakes. Others mentioned the lack of water in the field as a problem with the foods that need water added.

Suggestions for improvement included adding small packages of fruits, having the opportunity to make sandwiches with the MTC (cold cuts, etc.), including both peanut butter and jelly in each MRE (rather than having only one or the other), having a larger serving size of beverage base, bringing back the frankfurters, tuna with mayonnaise, brand name cheese, and soup broth from the old C-Rats. Soldiers also suggested including heat tabs which they felt would be a plus since the entrees would taste much better hot.

G. Final Questionnaire

1. Eating, Drinking and Physical Activity. The answers obtained on the questions pertaining to eating, drinking and physical activity can be found in Table 23. (Please note that the percents in each category do not always add to 100% due to rounding In most cases, the responses of the two groups were error). relatively similar. The most obvious difference was in selfreported activity, with the FY89 group (a firing battery) more often reporting heavy or moderate activity than the FY90 group (a service battery). The typical subject in the FY89 group was currently trying to change his weight (split 50-50 between trying to gain or lose), lost weight during the exercise and attributed this to eating too little food, was moderately active, sometimes had trouble getting enough sleep, was sometimes hungry and thirsty, but thought it moderately easy to obtain water. The typical subject in the FY90 group was not trying to change his weight, but did lose weight during the exercise and attributed this to eating too little food, he sometimes had trouble getting enough sleep, was sometimes hungry and thirsty, but thought it moderately easy to obtain water (most commonly from water "buffaloes").

2. Overall Ratings of the T Ration and the MRE. As part of the final questionnaire, subjects had the opportunity to rate at one time all the T Ration and MRE menu items. These results are in Tables 24 through 32. When comparing these data to the ratings provided immediately after each meal, which were reported earlier, the most striking observation is that most ratings are now lower. This pattern of results was also found in an earlier MRE test (see Popper et al., 1987; Jezior et al., 1990). There may be several

Table 23. Final Questionnaire: Consummatory Behavior and Activity.

Item:	FY89 Group	FY90 Group
Currently trying to:		
lose weight	30%	27%
gain weight	32	16
neither	38	57
Change in weight during exerc	ise:	
gained	6%	8%
lost	64	50
neither	30	42
Reasons for gaining:		
too little exercise	3%	3%
ate too much	3	10
Reasons for losing:		_
ate too little	48%	28%
too much exercise	14	18
drank too little	10	12
Smoke or use tobacco?		_
yes	48%	45%
no	52	55
Frequency of tobacco use:	_	- •
few times a week	4%	88
1-3 times/day	4	2
more than 3/day	35	31
Was tobacco usage:	_	•
more than usual	13%	228
the same	25	18
less than usual	6	2
Level of physical activity:		
heavy daily activity	22%	24%
moderate daily activity	57	32
light daily activity	13	16
mixed day-to-d./ activit	y 9	28
How often got enough sleep?	3.2	2.91
How often hungry?	3.41	2.81
How often thirsty?	3.0^{1}	2.81
How easy to obtain water?	6.0 ²	5.9 ²
How obtained water?		
5-gallon cans	57%	49%
Water "buffalo"	52	63

¹ Answered on a five-point scale where 1=never, 2=rarely, 3=sometimes, 4=usually, and 5=always.

² Answered on a seven-point scale where l=extremely difficult, 4=neither easy nor difficult, and 7=extremely easy.

reasons for this. The immediate ratings may have been boosted by a self-selection effect, i.e., only people who wanted the item took it and rated it. But the delayed ratings were made by all those who had ever tried a given item, i.e., these ratings may have included those who had tried the item in the past, didn't like it, and then refused it during this study. The final ratings may also have been affected by genuine changes of mind over the passage of time. For instance, after repeatedly trying different omelets, some soldiers may have decided they liked all omelets in general less. They may also have experienced contrast effects, e.g., liking one item very much until they later tried another item they liked even more, thus devaluing the first in the process.

Table 24. Final Questionnaire: Mean Hedonic Ratings* of Tray Pack Breakfast Items.

Item:	FY89 Mean (N):	FY90 Mean (N):
Ham slices		6.4 (46)
Pork sausage links	6.6 (67)	7.0 (47)
Creamed ground beef	4.5 (60)	4.7 (45)
Canadian bacon	6.2 (62)	
Bacon and cheese omelet	4.1 (53)	5.1 (39)
Corned beef hash	2.8 (56)	4.9 (42)
Western omelet	3.7 (49)	4.7 (43)
Omelet w/sausage & potato	o 4.7 (58)	5.7 (44)
Omelet w/bacon pieces	3.9 (58)	4.7 (44)
Potatoes w/bacon pieces	4.1 (54)	4.8 (40)
Hominy grits w/cheese & 1	pacon 3.6 (52)	
Eggs w/ham	4.0 (57)	5.0 (44)
Bread pudding, maple w/ha	• •	5.1 (43)
Escalloped potatoes	3.3 (55)	
Cornmeal cereal	2.4 (41)	

On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

Table 25. Final Questionnaire: Mean Hedonic Ratings of Tray Pack Dinner Items.

Item:	FY89 Mean (N):	FY90 Mean (N):
Spaghetti w/meatballs	7.0 (57)	
Beef pot roast	5.9 (62)	6.5 (47)
Beef stew	5.9 (64)	
Lasagna	7.0 (66)	7.6 (47)
Swedish meatballs w/gravy	5.4 (63)	
Beef tips w/gravy	5.4 (60)	6.2 (48)
Chicken breast w/gravy	6.7 (64)	7.7 (50)
Chili con carne	5.4 (65)	5.6 (45)
Chicken ala king	4.0 (61)	
BBQ pork	4.5 (59)	5.9 (44)
Beef strips w/green peppe	ers 5.4 (60)	6.5 (46)
Chicken cacciatore	3.8 (61)	5.1 (44)
Beef in BBQ sauce	4.7 (64)	
Hamburger		7.5 (47)
Turkey slices	***	7.0 (47)

^{*} On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

Table 26. Final Questionnaire: Mean Hedonic Ratings of Tray Pack Fruit Items.

<pre>Item:</pre>	FY89 Mean (N):	FY90 Mean (N):
Canned fruits		
Pears	7.0 (58)	7.3 (41)
Fruit cocktail	7.3 (54)	7.8 (40)
Peaches	7.2 (61)	7.4 (43)
Applesauce	6.4 (59)	7.5 (38)

^{*}On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

Table 27. Final Questionnaire: Mean Hedonic Ratings of Tray Pack Vegetable and Starch Items.

<pre>Item:</pre>	FY89 Mean (N):	FY90 Mean (N):
Rice Whole kernel corn Glazed sweet potatoes Mixed vegetables Buttered noodles Peas w/carrots	6.9 (65) 6.8 (65) 4.9 (44) 5.8 (56) 5.7 (64) 5.7 (55)	7.4 (49) 6.9 (48) 5.7 (44) 5.0 (39) 4.9 (41)
Green beans Sliced carrots Potatoes w/butter sauce Macaroni and cheese Potato salad Beans w/bacon sauce	5.8 (59) 5.2 (52) 4.0 (50) 4.9 (62) 2.6 (48)	5.9 (45) 4.8 (38) 5.0 (41) 6.7 (48) 6.1 (38)

^{*} On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

Table 28. Final Questionnaire: Mean Hedonic Ratings of Oatmeal Items.

Item:	FY89 Mean (N):	FY90 Mean (N):
Strawberry Maple brown sugar	5.2 (33) 5.6 (36)	6.3 (31) 7.3 (23)
Apple cinnamon	5.8 (38)	7.2 (27)

On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

Table 29. Final Questionnaire: Final Mean Hedonic Ratings of Tray Pack Beverage Items.

<pre>Item:</pre>	FY89 Mean (N):	FY90 Mean (N):
Cocoa Lemon beverage base Lemon-lime beverage base	7.8 (62) 7.2 (56) 7.3 (56)	6.8 (28) 7.4 (34) 7.4 (36)
Orange beverage base	7.4 (58)	7.2 (41)
Grape beverage base	7.5 (59)	7.4 (37)
Grape juice	6.5 (49)	6.7 (29)
Orange juice	6.8 (57)	6.4 (42)
Coffee	5.6 (42)	6.4 (24)
Milk	6.7 (65)	7.2 (48)

^{*} On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

Table 30. Final Questionnaire: Mean Hedonic Ratings* of Tray Pack Dessert Items.

<pre>Item:</pre>	FY89 Mean (N):	FY90 Mean (N):
Blueberry cake	6.9 (63)	5.5 (37)
Cherry dessert	5.2 (45)	
Apple dessert	5.6 (56)	
Blueberry dessert	5.2 (41)	4.9 (29)
Spice cake	5.1 (61)	5.7 (41)
Apple coffee cake	5.0 (50)	- ·
Chocolate pudding	4.5 (53)	5.9 (42)
Marble cake	4.9 (56)	5.0 (40)
Pound cake		6.0 (38)
Chocolate cake		5.9 (34)

On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

Table 31. Final Questionnaire: Mean Hedonic Ratings* of Bread, Soup, and Other Items.

Item:	FY89 Mean (N):	FY90 Mean (N):
Breads:	7 F 466	7 4 (50)
Bread	7.5 (66)	7.1 (50)
Hamburger roll		7.1 (50)
Other:		
Jelly	7.2 (64)	6.4 (37)
Peanut butter	6.9 (63)	6.6 (33)
Cheese spread		6.7 (38)
Catsup	400 000	6.5 (8)
Mustard		6.3 (6)
Relish		5.2 (5)
Maple syrup		6.3 (38)

^{*} On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

Table 32. Final Questionnaire: Mean Hedonic Ratings of the MRE Items.

Item:	FY89 Mean (N):	FY90 Mean (N):
Entree Items:		
Ham slices	6.4 (60)	7.1 (41)
Spaghetti	5.8 (57)	6.2 (40)
Chicken & rice	6.3 (58)	7.3 (34)
Chicken a la king	4.0 (61)	4.7 (32)
Tuna with noodles	5.0 (55)	6.8 (38)
Chicken stew	4.7 (60)	5.3 (33)
Meatballs & rice	5.0 (59)	5.4 (30)
Beef stew	4.8 (58)	5.3 (32)
Pork & rice	4.8 (54)	5.5 (32) 5.5 (39)
Escalloped potatoes & ha	m 3.5 (54)	3.4 (32)
Corned beef hash	2.3 (52)	5.5 (31)
Omelet with ham	3.2 (56)	4.2 (27)
Other MRE Items:		
M & M candy	8.1 (63)	8.2 (44)
Caramel	7.7 (58)	7.7 (41)
Gum	7.8 (68)	7.7 (44)
Cherry beverage	7.5 (58)	7.6 (40)
Charms	7.7 (57)	7.6 (41)
Chocolate nut cake	6.8 (62)	6.7 (35)
Hot sauce	7.8 (59)	8.3 (35)
Lemon lime beverage	6.9 (62)	7.2 (38)
Grape beverage	7.3 (62)	7.4 (40)
Chocolate covered cookie	•	5.9 (36)
Applesauce	6.1 (56)	7.5 (40)
Orange beverage	7.3 (62)	7.4 (39)
Oatmeal cookie bar	5.8 (55)	6.9 (36)
Cheese spread	6.2 (63)	6.8 (43)
Jelly	7.0 (63)	6.5 (40)
Maple nut cake	5.6 (56)	6.2 (32)
Fruit mix	6.0 (55)	2.8 (28)
Crackers	6.7 (64)	6.6 (45)
Cherry nut cake	5.4 (57)	6.1 (28)
Pears	6.1 (54)	5.5 (29)
Peanut butter	6.9 (63)	6.7 (39)
Peaches	5.8 (53)	5.6 (30)
Cocoa	6.4 (55)	6.6 (29)
Brownies	5.2 (57)	4.8 (30)
Coffee	4.2 (37)	5.4 (23)
Potato au gratin	2.9 (51)	5.5 (33)

^{*} On this 9-point scale 1 corresponds to "dislike extremely", 5 is "neutral", and 9 corresponds to "like extremely."

3. Comparative Evaluation of the T Ration and the MRE. As part of the final questionnaire, the subjects were given the opportunity to make general assessments about their overall evaluations of the respective rations and how the T Ration compared to the MRE. These data can be seen in Tables 33 and 34. The vast majority of both groups preferred the T Ration to the MRE for dinner, though only about half preferred it for lunch, while most of the FY90 group preferred it for breakfast, but only about half of the FY89 group did. In other words, the current configuration of a T Ration for breakfast, MRE for lunch, and T Ration for dinner seemed more acceptable for the FY90 group than the FY89 one. The FY89 group's ratings of the appearance, variety, and liking of the T Ration and MRE were also much lower than those of the FY90 group.

Since the MRE was the same in both cases, this might reflect a tendency on the part of the FY90 groups to rate all food higher. However, this tendency was not apparent when rations were rated in the field. As noted earlier, the two groups rarely differed in the acceptability ratings applied to T Ration (e.g. Figure 6) and MRE (e.g. Figure 7) items. On the other hand, the difference might reflect genuinely greater overall satisfaction with the FY90 T Ration perhaps due to knowledge that this was a "new" version or due to slightly better heating/serving capabilities by the FY90 group. Morale factors may have also influenced the overall ratings as the FY90 group, but not the FY89 group, was able to spend a couple of days in garrison near the end of the study. Effects on

impressions of the T Ration may have generalized to the MRE as well.

Portion sizes of both the T Ration and MRE components were generally rated between 2 ("somewhat too small") and 3 ("just right"). On a 5-point scale of food temperature, the eating temperature was rated by the FY89 group about one point lower (near the scale midpoint of 3 or "neutral") than the serving temperature (near 4 or "warm"). The FY90 group rated the temperature slightly higher at both times, but still showed the drop between serving and eating temperature. The main reason for the differences in serving temperature is that food for the FY90 group was kept hot on the serving line whereas food for the FY89 group was not warmed after initial heating in immersion heaters (see Results and Discussion sections A1 and A2). MRE's were generally not heated, except by a small minority in each group. However, respondents said they would "usually" eat their MRE if a new, special heating system was provided in the future.

The FY90 version of the T Ration had different menus only for a 10-day cycle as opposed to the 14-day cycle of the older FY89 version which has some menus repeated. Yet the reduced menu cycle in the FY90 version did not adversely impact on ratings of troops' satisfaction with variety. In fact, the FY89 group gave variety an average rating of 4.7, just below the neutral point on the scale, while the FY90 group gave it a 6.2 ("like slightly"). This rating still leaves room for improvement, however.

Both groups preferred about 10-15 minutes more eating time than they were able to get currently. People infrequently ate alone, but rather more commonly in a small group. When asked about activities that coincided with eating (see Table 33), the soldiers indicated they were usually able just to relax and enjoy their food, though many indicated they had to work, move, or hurry while eating all of the meals. Most respondents said they had experienced the T Ration "many times" in the past.

Based on this and their current experience, they expressed a number of alternatives when asked in open-ended questions which items should be added to or dropped from the T Ration or MRE. Only items mentioned by at least five soldiers from either group are listed in Table 34. The most common request for dropping was chicken ala king. The FY89 group most wanted to add hamburgers, an item already in the FY90 version of the ration.

On the final questionnaire, the FY90 group rated the MRE higher than the FY89 group and also made far fewer suggestions for change. By contrast, a large proportion of the FY89 group wanted items dropped or added. Forty percent wanted to drop corned beef hash, while 34.3% wanted to drop the omelet with ham, and 25.7% wanted to drop the chicken ala king. Large minorities wanted several previously dropped items returned to the system--beef patties (34.3%), pork patties (20.0%), and hot dogs (14.3%).

Additional comments expressed in focus groups indicated a preference for a feeding plan consisting of one "good" meal and several tasty snacks that could be eaten throughout the day. It

was suggested that any of the following snacks be added to either the T Ration or the MRE: beef jerky, small canned fruits, "Oodles of Noodles," peanuts, sunflower seeds, trail mix, granola bars, snack puddings, candy bars, and anything else that was nutritious and provided quick energy.

Table 33. Final Questionnaire: Comparative Evaluations of the Rations.

Item:	FY89 (N=69):	FY90 (N=51):
Per cent preferring the		
T Ration over the		
for breakfast:	52%	93%
for lunch:	41	56
for dinner	92	96
Evaluation of appearanc	e (9 point scale) ¹	
of T Ration:	4.1	5.6
of MRE:	4.4	5.2
Evaluation of variety (·
of T Ration:	4.7	6.2
of MRE:	4.6	5.7
Liking (9 point scale) ¹		
of T Ration:	4.5	6.5
of MRE:	4.5	5.8
Evaluation of portion s	ize (5 point scale) ²	
of T Ration		
Entrees:	2.1	2.6
Starches:	2.4	2.6
Vegetables:	2.6	2.8
Fruits:	2.4	2.5
Desserts:	2.4	2.7
Beverages:	2.2	2.5
of MRE		
Entrees:	2.4	2.7
Starches:	2.4	2.7
Vegetables:	2.1	2.7
Fruits:	2.2	2.6
Desserts:	2.1	2.5
Beverages:	2.2	2.5
Temperature of T-Rat En	tree (5 point scale) ³	S
When served	3.8	4.1
When eaten	2.9	3.4

Table 33. Final Questionnaire: Comparative Evaluations of the Rations (Continued).

Item:	FY89 (N=69):	FY90 (N=51):
How heated MRE entree:		
Did not heat	75%	63%
On vehicle engine bl	ock 12	0
MRE heater pads	0	2
Mounted vehicle heat	er 2	2
Squad stove	2	4
Sterno	0	4
Frequency of heating MRE	entree	
Once	2%	4%
Several times	12	20
Many times	2	4
Every day	6	20
If MRE heating system ava		
how often would you	use	
it? (5 point scale)4	3.8	4.0
Mean time for eating	32.3 min	35.1 min
Mean time preferred	46.8 min	45.6 min
People ate with:		
No one (alone):		
breakfast	78	6%
lunch	13	24
dinner	3	8
No one, but unit nea	r:	
breakfast	12%	10%
lunch	23	20
dinner	10	10
Small group, away fr		
breakfast	19%	22%
lunch	25	24
dinner	22	24
Small group, near un		_
breakfast	35%	53%
lunch	25	28
dinner	35	55
Large group:		
breakfast	28%	12%
lunch	17	2
dinner	28	14

Table 33. Final Questionnaire: Comparative Evaluations of the Rations (Continued).

<pre>Item:</pre>	FY89 (N=69):	FY90 (N=51):
During meals, did you? Relax and enjoy:		
breakfast	57%	57%
lunch	41	39
dinner	62	55
Work:		
breakfast	6%	14%
lunch	17	24
dinner	3	6
Move:	-	
breakfast	2%	8%
lunch	17	18
dinner	3	8
Have to eat quickly	:	
breakfast	30%	20%
lunch	25	31
dinner	25	18
How often had T-Rat befo	re:	
Never	6%	4%
Once	4	6
Several times	24	23
Many times	66	66
Ate food other than that	provided:	
Yes	9%	10%
No	91	90

Questions were answered on the 9-point hedonic scale where 1=dislike extremely, 5=neither like nor dislike, and 9=like extremely.

Answered on a 5-point scale where 1=much too small, 3=just right, and 5=much too large.

³ Answered on a 5-point scale on which 1=cold, 3=neutral, and 5=hot.

Answered on a 5-point scale on which 1=never, 3=sometimes, and 5=always.

Table 34. Final Questionnaire: Foods Suggested for Addition or Deletion¹.

	FY89 Group	(N=35)	FY90 Group (N=39)
Foods to be dropped from	the T Ratio	on:	
Chicken ala king		20.0%	
Chicken cacciatore		17.1	5.1%
Bread pudding		17.1	5.1
Cornmeal items		17.1	
All omelets		5.7	15.4
Foods to be added to the	T Ration:		
Hamburgers		17.1%	n/a
Foods to be dropped from	the MRE:		
Corned beef hash		40.0%	2.6%
Omelet with ham		34.3	10.3
Chicken a la king	,	25.7	10.3
Escalloped potatoes	& ham	22.9	0.0
Tuna and noodles		17.1	0.0
Foods to be added to the	MRE:		
Beef patties		34.3%	0.0%
Pork patties		20.0	0.0
Hot dogs		14.3	0.0

Includes only items mentioned by at least 5 people in at least one group.

V. Conclusions and Recommendations

- 1. Energy intake exceeded the minimum MRDA of 2,800 kcal/day for moderate physical activity, but was only about 90% of the recommended average of 3,200 kcal/day. Both the FY89 and FY90 rations were about equally consumed, and resulted in a percent weight loss of, respectively, 1.5% and 1.0% over the 14 days of the study. Only about 15% of the troops lost more than 3% of their body weight. In the 1985 Combat Field Feeding Study (CFFS), troops subsisting on two T Rations and one MRE a day for 44 days lost no more than 2% of their starting weight on the average (but about 25% of the troops lost more than 3% of their body weight). current study, correlations between hedonic ratings and intake indicated that items rated higher on the hedonic preference scale were actually consumed to a greater extent. Therefore, future versions of the ration should replace low-hedonic menu items with higher preference ones to encourage greater caloric consumption and less weight loss.
- 2. In the 1985 CFFS study, calcium intake was below the MRDA, sodium intake was high (over the recommended upper limit of 1700 mg/1000 kcal), and the intake of several nutrients couldn't be assessed due to missing data. In the current study, nutrient intake was approximately the same with both versions of the ration. Fat and sodium intake were below the recommended maximums of the MRDA. However, sodium intake was close the the recommended maximum. Calcium intake exceeded the MRDA, indicating that the

problem which was reported in the CFFS study appears to be solved. The MRDA of all other nutrients except magnesium, zinc, folic acid, vitamin B_{12} , and vitamin E was met or exceeded by both groups. In the future, fortification should be considered to increase the levels of the nutrients which fell short.

- 3. In the 1985 CFFS, 20% or more of the urine specific gravity (USG) measurements indicated water conservation or possibly hypohydration (USG greater than or equal to 1.03). In the current study 12% and 17% of USG measurements exceeded the 1.03 criterion in the FY89 and FY90 groups respectively. Both versions leave room for improvement, however, for a minority remained borderline hypohydrated on some days. Enforcement of water discipline, introduction of additional beverages, and improvement of existing preparation/serving methods for T Ration beverages could help to reduce the incidence of hypohydration.
- 4. Both the FY89 and FY90 versions of the T Ration were about equally acceptable to the troops, showing a clear improvement in acceptability ratings over previous ratings of the Tray Pack, such as those obtained in the 1985 CFFS. Since not all ratings were very high, however, there is room for further improvement. Low-preference menu items should be reformulated or replaced with higher-preference ones. Inappropriate food and beverage temperature, a factor which affects acceptability and intake continues to be a problem (some of the rations were not hot enough and some of the beverages were not cold enough). This problem needs to be addressed, with improved and more widely available

methods for keeping food and beverages at appropriate temperatures on the serving table.

- 5. The reduction in the menu cycle from 14 to 10 days in the FY90 version did not adversely affect troop ratings of variety, at least as compared to the FY89 version. The question of whether variety (which could be identified by the number of food items available at one meal, the frequency at which meals repeat over days, or the perceived similarity among foods served) can enhance ration consumption in the field remains to be tested and should be in future studies.
- 6. Supplemental food items such as bread, milk, fresh truit, and salad provided approximately a third of overall caloric intake. This means that the supplements are a critical component in the T Ration module. Such supplements must be included in the future as well or intake of calories and the various nutrients will likely fall further short.
- 7. The lunchtime MRE was generally well received, although the two breakfast entrees were given mean acceptability scores below the neutral point on the 9-point rating scale. Providing the troops with the capability to heat MREs (e.g., heat tabs or flameless ration heater pads) may improve acceptance of the breakfast entrees (as well as other entrees) and may also encourage consumption of hot beverages.

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APPENDIX A. Volunteer Agreement Affidavit

•	VOLUNTEER AGREEMENT AFFIDAVIT For use of this form, are AR 70-25, the proponent agency is OTSG
	PRIVACY ACT OF 1974
Authority:	10 USC 3013, 44 USC 3101, and 10 USC 1071-1067
Principle Purpose:	To document voluntary participation in the Clinical Investigation and Research Program. 88N and home audires will be used for identification and locating purposes
Reuline Vens:	The SBN and home address will be used for identification and locating purposes. Information derived from the study will be used to document the study; implementation of medical programs; adjudication of claims, and for the mandatory reporting of medical conditions as required by two. Information may be furnished to Federal, State and local agencies.
Disclosure:	The furnishing of your SSN and home address is mandatory and necessary to provide identification and to contact your future information indicates that your health may be adversely affected. Failure to provide the information may proclude your voluntary participation in this investigational study.
	PART A(1) - VOLUNTEER AFFIDAVIT
Volunteer Subjec	ts in Approved Department of the Army Research Studies
	or the provisions of AR 40-38 and AR 70-25 are authorized all necessary medical care for injury or disease a result of their participation in such studies.
I	, 88N
	consent and having attained mybirthday, do hereby volunteer/give consent as legal
	to pericipate as
· —	=T_PortAn Pusinarian
11:6	(Research shiely)
	
under the direction of	
conducted at	
	(Name of Institution)
and means by which it	y voluntary participation/consent as legal representative; duration and purpose of the research study; the methods t is to be conducted; and the inconveniences and hazards that may reasonably be expected have been explained.
to me by	MAJ Charles Salter, Natick R, D&E Center
Contact teler	phone(s): 508-651-4901
I have been given an	opportunity to ask questions concerning this investigational study. Any such questions were answered to my full
and complete esticled related injury, I may or	tion. Should any turther questions arise concerning my rights/the rights of the person I represent on study-
	ef Counsel -
US Army N	atick Research, Development and Engineering Center (508)651-4322
	by at any time during the course of this study revolve my consent and withdrawhave the person I represent tudy without further penalty or loss of benefits; however, Whe person I represent may be required (mittery ad (civilian volunteer) to undergo certain examination if, in the opinion of the attending physician, such essent for my/the person I represent's health and well-being. My/the person I represent's refusel to perticipate or loss of benefits to which I am/the person I represent is otherwise entitled.
	PART A (2) - ASSENT VOLUNTEER AFFIDAVIT (MINOR CHILD)
1,	SSN having full
capacity to consent an	d having attended my buthday, do hereby volunteer for
	to perscipate in
	(Mosearch Study)
under the direction of _	
conducted at	
	(Name of Indiffusion)

(Continue on Reverse)

PART A(2) - ASSENT VOLUM			
The implications of my voluntary participation; the nature, which it is to be conducted; and the inconveniences and ha	The implications of my voluntary participation; the nature, duration and purpose of the research study; the methods and means by which it is to be conducted; and the inconveniences and hazards their may reasonably be expected have been explained to me by		
I have been given an opportunity to ask questions concern and complete estelection. Should any further questions an	ing this investigational st. as concerning my rights (sdy. Any such questions v i may contact	vers answered to my full
4			
I understand that I may at any time during the course of this study revoke my assent and withdraw from the study without further panelty or loss of benefits; however, I may be requested to undergo certain examination if, in the opinion of the attending physician, such examinations are necessary for my health and well-being. My refusal to participate will involve no panelty or loss of benefits to which I am otherwise entitled.			
PART B - TO BE C	COMPLETED BY INVES	TIGATOR	
	rovide a detailed explana	tion in accordance with App	ondux E, AA 40-30 or
The purpose of this study is to evaluate the T-ration for intake and acceptance in a field training environment. The study will take place for 14 days during your field training exercises at the Pohakuloa Training Center in Hawaii. As a volunteer, you will be asked to rate the acceptability of two T-ration meals (breakfast and dinner) and an MRE lunch each day. You will be asked to consume and rate the acceptability of the items served at these meals by circling numbers corresponding to your attitudes on a one-page form. You may eat as little or as much as you choose. However, in order to better evaluate the T-ration, you should not eat any foods other than those provided. The investigators will meet with you at breakfast and at dinner to estimate the amount of food you consumed at these meals and to collect your ratings of the meals. For the MRE lunch, you will be provided with a plastic bag to collect food wrappers, leftover food, etc. in order to assess how much you have eaten. You will also be given a one-page form on which you can indicate your attitudes toward the food items. The estimated time required per day for this evaluation is about six to ten minutes at breakfast and dinner. Prior to beginning the study you will be asked to fill out a short, confidential background information questionnaire. At the conclusion of the study you will be asked to complete a questionnaire requiring approximately			
		(continue	ed)
I do			
SONATURE OF VOLUNTEER	DATE	SIGNATURE OF LEGAL GL	INFORM of volunteer to
		,	
PERMANIENT ACCINESS OF VOLUNTEER TYPED NAME OF WITHESS			
	SIGNATURE OF WITNESS)	OATE

REVERSE OF DA FORM 5363-R, MAY 80

SIGNATURE OF WITNESS

30 minutes of your time. This confidential questionnaire will ask you for some background information and cover such topics as your evaluation of individual ration items.

In addition, you will be weighed several times throughout the evaluation and will also be asked to provide a urine sample several times during the course of the evaluation. The results of this urine test will be used only to ensure that you are not in danger of becoming dehydrated. On the evening before the urine tests, you will be issued a small plastic bottle. When you wake up the next morning you should fill the bottle with your first void, then bring it to the weighing room where we will collect the bottles and take your body weight. For this weighing, you should remove your gear, equipment, and BDU shirts just before getting on the scale.

This study should produce no additional discomfort for you beyond whatever you would normally encounter during scheduled field exercises. Although this study will have no direct penefit for you, your participation will provide important information on improving T-ration feeding. You have the right to withdraw from the study at any time, however this will not end your participation in the field exercise or change your access to field dining facilities. You will receive a copy of this consent form and you are encouraged to ask any questions you may have.

You may request to see your own results or you may request to see the final report of the study. All data and information obtained about you as an individual will be considered privileged and held in confidence. Complete confidentiality cannot be promised, particularly to subjects who are military members, because information bearing on your health may be required to be reported to appropriate medical or Command authorities, and applicable regulations note the possibility that the Food and Drug Administration and USAMRDC officials may inspect the records.

Thank you for your help.

S. SNATURE OF VOLUNTEER	DATE SIGNED	SIGNATURE OF	ELEGAL GUARDIAN (If voluntéer
PERMANENT -)RESS OF VOLUNTEER	TYPED OR PRINTED NAME WITNESS	AND SIGNATURE OF	DATE SIGNED

APPENDIX B. Background Information Questionnaire

TRAY RATION EVALUATION

Background Information

Please answer the following questions for our records. All of the information you proided will be kept confidential. This information is neccesary in order to provide a combat ration that will meet everyone's needs.

1. Your Name:
2. Last Four Digits of Your Social Security Number:
3. Your Rank: EO
4. Your Battery: Platoon: Section:
5. What is your age?
6. How long have you been in the Army?yearsmonths
7. What is your height?ftin
What is your weight?lbs
8. What is your gender?
9. Are you currently trying to lose weight? Yes No
10. Are you currently trying to gain weight Yes No
11. Which ethnic group do you belong to? (fill in appropriate circle) 1. American Indian/Alaskian Native 2. Asian/Pacific Islander 3. Black 4. Hispanic 5. White, not of Hispanic origin 6. Other (please specify)
B P P P P P P P P P P P P P P P P P P P
S
SUBJ 0 1 2 3 4 5 6 7 8 9 AGE 0 1 2 3 4 5 6 7 8 9 WT
E 0 0 1 2 3 4 5 6 7 8 9 11.

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8022

12. In what part of the country did you live the longest before age 16? (fill in appropriate circle)	
1. New England (ME, NH, VT, MA, CT, RI) 2. Middle Atlantic (NJ, NY, PA) 3. South Atlantic (DF, MD, WA, NW, NC, SC, CA, FI, PC)	
3. South Atlantic (DE, MD, VA, WV, NC, SC, GA, FL, DC) 4. North Central (OH, IN, IL, MI, WI, MN, IA, MO, ND, SD, NE, KS) 5. South Central (KY, TN, AL, MS, AR, LA, OK, TX) 6. Mountain (ID, WY, CO, MT, AZ, NM, UT, NV) 7. Pacific (WA, OR, CA, AK, HI)	
8. Other (please specify)	_
13. Do you have any food allergies? YES NO IF YES, please list the foods you are allergic to:	
14. Are you on a restricted diet? YES NO IF YES, Please explain and list foods that are not on your diet:	
15. Do you avoid any foods due to medical reasons? YES NO IF YES, please explain(if possible) and list food:	
	-
12. OTHER 13. ALLERGY 14. DIET 15. MEDICAL 0 1 2 3 4 5 6 7 8 9 0 1 2 3 4 5 6 7 8 9 0 1 2 3 4 5 6 7 8 9	
87 5535	_ _

APPENDIX C. Weight Checklist Form

WEIGHT CHECKLIST

SUB NAME			WEIGHT	r		
DATA COLLECTOR			WEIGH	·		
BOOTS (check one)		S	OCKS (chec	k one)		
COMBAT	-	•	WOOL _		1 PAIR	2PAIR
CORCORAN	<u>-</u> ·		SPORT _		I PAIR	2PAIR
JUNGLE			OTHER _		1 PAIR	2PAIR
OTHER						
СССТНЕ	S (check all that ar	re worn)				
	T-SHIRT:		SHORTS			
		TROUSERSSHIRT	_		VEATHER WEATHER	
	BELT:					
	LONGJOHN:	TOP BOTTOM	-			
	SLEEP SHIRT:					
	OTHER: (Please	Write in)				

APPENDIX D. Water Intake Form

NAME	ID	DATA COLLECTORO	-
	WATER I	INTAKE	_
period listed below and f	ill in the bubbles below the	vater (nothing in it) you drank during each time amount. If you drank more than 2 quarts of amount on the line to the right of the number "2".	
Between Break	sfast and Lunch	During Lunch	
0 1/4 1/2 3/4 1 1 1/4 1 1/2 1 3/4 2 more than	n 2 (please fill in amount)	0 1/4 1/2 3/4 1 1 1/4 1 1/2 1 3/4 2 more than 2 (please fill in amount)	
Between Lu	nch and Dinner	Between Dinner and Breakfast (Overnight)	
0 1/4 1/2 3/4 1 1 1/4 1 1/2 1 3/4 2 more tha	n 2 (please fill in amount)	0 1/4 1/2 3/4 1 1 1/4 1 1/2 1 3/4 2 more than 2 (please fill in amount)	
	DO NOT WRITE B	RLOW THE LINE	-
BREAKFAST - LUNCH I	GROUP	DAY 0 1 2 3 4 5 6 7 8 9 10 11 12 13 14	

APPENDIX E. MRE Intake Record

MRE INTAKE RECORD

DATE:						EXTTENDED TO THE WOODERATHLY SLIGHTLY LIKE/DISLI GHTLY HEATELY THOUGH TO THO
FOOD				WEEN	WATER	HOKE
TYPE (CODE	FOOD ITEM	AMOUNT EATEN (Circle One)	EATEN (Time)	ADDED (Canteen	
ENTREE	00	Pork w/Rice, BBQ Sce	0 1/4 1/2 3/4 1 or _		Cups)	
		Corned Boof Rash	0 1/4 1/2 3/4 1 or			123456789
		Chicken Stew	0 1/4 1/2 3/4 1 or			123456789
٠.	03	Omelet with Ham	0 1/4 1/2 3/4 1 or			123456789
• •		Spaghetti, Heat Sauce	0 1/4 1/2 3/4 1 or			123456789
	05	Chicken a la Ring	0 1/4 1/2 3/4 1 or			123456789
	06	Beef Stew	0 1/4 1/2 3/4 1 or			123456789
	07	Ham Slice	0 1/4 1/2 3/4 1 or			123456789
	980	Meatballs, Rice & Sce	0 1/4 1/2 3/4 1 or			123456789
	09	Tuna with Noodles	0 1/4 1/2 3/4 1 or			1 2 3 4 5 6 7 8 9
	_	Chicken & Rice	0 1/4 1/2 3/4 1 or			1 2 3 4 5 6 7 8 9
	11	Esc. Potato w/ Ham	0 1/4 1/2 3/4 1 or			1 2 3 4 5 6 7 8 9
STARCH		Potato au Gratin	0 1/4 1/2 3/4 1 or		NA	1 2 3 4 5 6 7 8 9
	17	Crackers	0 1/4 1/2 3/4 1 or		MY	1 2 3 4 5 6 7 8 9
SPREAD		Cheese Spread	0 1/4 1/2 3/4 1 or		NA	1 2 3 4 5 6 7 8 9
		Jelly	0 1/4 1/2 3/4 1 or		MA	1 2 3 4 5 6 7 8 9
	24	Peanut Butter	0 1/4 1/2 3/4 1 or		NA	123456789
FRUIT		Applesauce	0 1/4 1/2 3/4 1 or		MA	1 2 3 4 5 6 7 8 9
		Fruit Mix	0 1/4 1/2 3/4 1 or			1 2 3 4 5 6 7 8 9
		Peaches	0 1/4 1/2 3/4 1 or			1 2 3 4 5 6 7 8 9
		Pears Strawberries	0 1/4 1/2 3/4 1 or 0 1/4 1/2 3/4 1 or			1 2 3 4 5 6 7 8 9
		_				
Dessert		Brownies	0 1/4 1/2 3/4 1 or		MY	1 2 3 4 5 6 7 8 9
		Cherry Nut Cake	0 1/4 1/2 3/4 1 or		MA	1 2 3 4 5 6 7 8 9
		Choc. Covered Cookie	0 1/4 1/2 3/4 1 or		MY	123456789
		Maple Nut Cake	0 1/4 1/2 3/4 1 or		MA	123456789
		Oatmeal Cookie Bar Chocolate Nut Cake	0 1/4 1/2 3/4 1 or 0 1/4 1/2 3/4 1 or		na Na	1 2 3 4 5 6 7 8 9 1 2 3 4 5 6 7 8 9
REVERACI	- 48	Grape Beverage	0 1/4 1/2 3/4 1 or			103456700
J2 12.4.4.		Orange Beverage	0 1/4 1/2 3/4 1 or			123456789
		Lemon Lime Beverage	0 1/4 1/2 3/4 1 or			1 2 3 4 5 6 7 8 9
		Cherry Beverage	0 1/4 1/2 3/4 1 or			123456789
	52	Cocoa	0 1/4 1/2 3/4 1 or			123456789
	53	Coffee	0 1/4 1/2 3/4 1 or			1 2 3 4 5 6 7 8 9
OTHER	59 (Charms	0 1/4 1/2 3/4 1 or		NA	123456789
	60 1	M 6 M	0 1/4 1/2 3/4 1 or		MA	1 2 3 4 5 6 7 8 9
	-61	Caramel	0 1/4 1/2 3/4 1 or		MA	123456789
	62 (3um	0 1/4 1/2 3/4 1 or		NA	123456789
	63 1	Not Sauce	0 1/4 1/2 3/4 1 or		MA	1 2 3 4 5 6 7 8 9
		Cream Substitute	0 1/4 1/2 3/4 1 or		MA	MA .
		lugar -	0 1/4 1/2 3/4 1 or		NA	NA
	66 5	Balt	0 1/4 1/2 3/4 1 or		NA	МА
LDDITION	IAL _		0 1/4 1/2 3/4 1 or		MA	NA
TEMS	-		0 1/4 1/2 3/4 1 or		NA	KY
	_		0 1/4 1/2 3/4 1 or		MA	NA

APPENDIX F. T Ration Portion Size Estimation Form

T-RATION PLATEWASTE

			—		t	K	\	t		\	k	
Frosted Flakes												
CHOC. MILK												
WHITE												_
APPLE												
STRAW. OATHERL APPLE												_
CocoA												
COFFEE												_
O. J.												
BREAD												<u></u>
PEACHES												<u>-</u>
BINTOES PENCHES BREND BACON												
WEST. OMELET	The state of the s											
		1,4	IER 3	ER 4	IER 5	ER 6	ER 7	ER 8				
:	SOLDIER	SOLDIER	SOLDIER	SOLDIER	SOLDIER	SOLDIER	SOLDIER	SOLDIER				

APPENDIX G. T Ration Acceptability Forms

TD	ATTON	ACCEPT	A DEE PEU
1 . K	AIRIN	ALLERIA	AKILI IY

Name __ Study ID Number _ Please use the scale below to indicate your like/dislike of the T-rations you ate at this meal. NEITHER DID ` DISLIKE LIKE LIKE NOT DISLIKE VERY NOR DISLIKE DISLIKE LIKE LIKE VERY LIKE **EAT** EXTREMELY MUCH MODERATELY SLIGHTLY DISLIKE SLIGHTLY MODERATELY MUCH EXTREMELY 0 2 3 7 6 8 9 1 2 7 Western Omelet **Potatoes with Bacon Pieces** Peaches Bread Orange inice Coffee Cocoa **Oatmeal** (what flavor) Fresh Fruit (what kind) Milk White Chocolate Cereal_ (what kind) DO NOT WRITE BELOW THIS LINE OTHER 0 1 2 3 4 5 6 7 8 9 **GROUP** MEAL 1 2 3 4 5 6 7 8 9 10 11 12 13 14 DAY AM **PM** ID OATMEAL FRUIT CEREAL 5 6 7 8 9

T-RATION ACCEPTABILITY Name __ Study ID Number _ Please use the scale below to indicate your like/dislike of the T-rations you ate at this meal. **NEITHER** DID DISLIKE LIKE LIKE NOT DISLIKE VERY DISLIKE DISLIKE NOR LIKE LIKE VERY LIKE **EAT** EXTREMELY MUCH MODERATELY SLIGHTLY DISLIKE SLIGHTLY MODERATELY MUCH EXTREMELY · 4 0 0 | 1 3 5 Chickes Breas, with Greey **Glazed Sweet Potatoes** Personal Particle Bread Painer Butter. Jelly Coffee O TOTAL STATE Salad Fresh Fresh (what kind) Milk White Chocolate Vagatable (what kind)

DO NOT WRITE BELOW THIS LINE

	OTHER	0	1	2	3	4	5	6	7	8	9
1 2 3 4 5 6 7 8 9 10 11 12 13 14 GROUP MEAL		П								T	7
DAY 1 AM		П								T	7
ID 2 PM		П									
0 1 2 3 4 5 6 7 8 9 SALAD FRUIT VEGE		П									7
		П								T	٦
		П							1	1	٦
											_

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APPENDIX H. Final Questionnaire: FY89 Group

TRAY-RATION FINAL QUESTIONNAIRE

Thank you for participating in our T-Ration evaluation. We would like to ask you your overall opinion of the T-Ration. Your opinions will be very important in determining any changes that will be made in the ration. Your answers will be kept confidential. Please answer honestly and thoughtfully.

1. Your name:	
2. Your Social Security Number (Last four digits on	ly):
3. Your rank: E W	_O
4. Your Battery: Platoon:	Section:
5. What is your gender? Male	Female
6. What is your height?ftin	
What is your weightlbs	
7. Are you currently trying to: lose weight?	gain weight? neither
8. What is your ideal weight?lbs	
9. Do you think you gained or lost weight during thi	s exercise?.
Gained Lost	Neither gained nor lost weight
If you think you GAINED weight, what were some of the reasons?	If you think you LOST weight, what were some of the reasons?
a. Ate too much food b. Drank too much water/beverage c. Too little physical activity d. Other (specify)	a. Ate too little food b. Drank too little water/beverage c. Too much physical activity d. Other (specify)
DO NOT WRITE	BELOW THIS LINE
SUBJ B P S S S S S S S S S S S S S S S S S S	1DEAL 0 1 2 3 4 5 6 7 8 9 GAINED 6 7 8 9 10 11
E 0 WT WT 0 1 2 3 4 5 6 7 8 9 WT 0 1 2 3 4 5	0 1 2 3 4 5 6 7 8 9 LOST 0 1 2 3 4 5 6 7 8 9 0 1 2 3 4 5 6 7 8 9

102

5717

If YES, how often did you use tobacco during the past two weeks of the field exercise?												
	\int c. One to t	imes a week three times a nan three tim	day	Was this usage:	a. More to b. Less the c. The sa							
11. How often di	d you get eno	ugh sleep du	ring this exercis	e?								
1	Never 1	Rarely 2	Sometimes 3	Usually 4	Always 5							
12. How would you describe your level of physical activity during this exercise? .												
a. Heavy daily physical activity b. Moderate daily physical activity c. Light daily physical activity d. Mixed activity day-to-day 13. Overall, how often were you hungry during this exercise? Fill in the circle below your answer.												
Never Rarely Sometimes Usually Always												
	Hungry 1	Hungry 2	Hungry 3	Hungry 4	Hungry 5							
	\circ	0	\circ	\circ	0							
14. Overall, how	often were ye	ou thirsty du	ring this exercise	e? Fill in the circ	cle below your ar	iswer.						
_	Never Thirsty 1	Rarely Thirsty 2	Sometimes Thirsty 3	Usually Thirsty 4	Always Thirsty 5							
	0	\circ	\circ	\circ	0							
15. How easy/dis	fficult was it t	o obtain wat	er? Fill in the ci	ircle under your	answer.							
Extremely	Moderatel	y Somew	Neither hat Easy No	r Somewhat	Moderately	Extremely						
Difficilt	Difficilt	Diffice	alt Difficult		Easy	Easy						
Ò	Ó	\bigcirc	4	Ö	Ô	\circ						
16. How did you	obtain water	a. From a sb. From a sc. 5 gallond. Water B	stream lake or pond cans			4 5 6 7 8 9						
			103			6014						

NEVER TRIED			DISLIKE MODERATEL	DISLIKE Y SLIGHTLY	NEITI LIKE DISL	NOR	LIK SLIGH			LIKE ERA	TELY	LIK VER MU	Y EX	LIKE CTREMELY
0	1	2	3	. 4	5		6			7		8	_	9
1. 2. 3. 4. 5. 6. 7. 8.	Eggs and Omelet w Bread Pu Omelet w Creamed Western Bacon an	Ham ith Bacon dding with ith Sausage Ground Be Omelet d Cheese Or sage Links	and Potator ef							<u>*</u>		1 0000000		• 0 0 0 0 0 0
12. 13. 14. 15. 16.	Potatoes Hominy (Cornmea Strawber Maple an	l Cereal ry Oatmeal	igar Oatmea			CUCCUC		00000			00000	00000	000000000000000000000000000000000000000	
19. 20. 21.	Apple Co Spice Cal Blueberr Apple De Blueberr	y Cake ssert												
24. 25.	Applesau Peaches i Pears in Fruit Co	n Syrup Syrup				CCCC		88	8	8	8	88	88	8
28. 29.	Orange J Grape Ji Coffee Cocoa						88	8	8	8	88	88	88	8
Ad	ditional B	reakfast lite	ms		8		38	8	8	8	8	8	8	8

Us	sing the sca	le below, pl	st evaluation of ease fill in the er tried an item	circle below	w the n	umber	that be				cise. O
NEVER	DISLIKE	DISLIKE	DISLIKE MODERATELY	DISLIKE	NEITH	IER VOR SI	LIKE	_	IKE ERATELY	LIKE Y VERY E MUCH	LIKE XTREMELY
0	1	2	3	.4	5	•••	6		7	8	9
		N DINNER			0	1	2	3 4	5 6	7 8	9
2.	Lasagna v	Breast with with Meat S	auce		$ \beta $	\mathbf{S}		38			33
4.	Spaghetti	s Steak with with Meatl			8	8	36	38	85	388	8 :
	Beef Stew Beef in Ba	irbeque Sai	ice		8	8	38	38	85	388	8 :
	Chicken a Swedish N		Brown Grav	7	8	$ \mathcal{Q} $	$\supset \zeta$	38	22		3 :
9.	Beef Pot I	Roast with (with Grav)	Gravy	•	X	X	$\supset \langle$	$\stackrel{\triangleleft}{\Rightarrow}$	abla abla		(X :
11.	Chicken (X		\Rightarrow	$\preceq \bowtie$	$\not\subset$		$\langle \mathbf{a} \rangle$
13.	Barbeque		птерраз		X	8		38)
66 P000 660	Chili				\bigcirc	O(
16.	Potatoes v	veet Potato vith Butter			8	8	38	38	38	388	8 :
177.78	Potato Sa Rice	let			8	8	3	38	95	385	38 :
33.333	Spanish B Buttered				Ø.		Z)S	\overrightarrow{A}	$\supset \subset$		
1000	Macaroni Macaroni	Salad and Chees	•		X	X	\Rightarrow	$\stackrel{>}{\downarrow}$	$\supset \subset$		$\langle Q \cdot \rangle$
	Peas with				\simeq						
24.	Green Be				abla		\Rightarrow	$\preceq \bowtie$			
26.	Mixed Ve				Ξ	8	$\exists \langle$	38			
	Slice Carr Peas with	rots <mark>Mushroon</mark>	S		8	8	36	38	85	388	38 :
	Peaches i				$\overline{\bigcirc}$	\bigcirc		<u> </u>	$\overline{\bigcirc}$		
	Pears in S Fruit Coc	Syrup ktail in Sy r	w		8	8	$\Im \xi$	38	95	385	8 :
	REAKFAST]		
					\Box			H		(Conti on nex	inued (t page)
	1 2 3 4	5 6 7 8 9	0123	3 4 5 6 7	8 9	0 1	2 3	4 5 6	789		
5					105					7319	
orm Numb e	Pr 75020-5-72			SURVEY I	NETW	ORK"	•				

(Continued) NEVER DISLIKE DISLIKE DISLIKE DISLIKE **NEITHER** LIKE LIKE LIKE LIKE TRIED EXTREMELY VERY MODERATELY SLIGHTLY LIKE NOR SLIGHTLY MODERATELY VERY EXTREMELY MUCH DISLIKE MUCH 0 3 5 8 T- RATION DINNER ITEMS 32. Marble Cake 33. Spice Cake 34. Blueberry Cake 35. Apple Dessert 36. Cherry Dessert 37. Chocolate Pudding 38. Bread 39. Peanut Butter 40. Jelly 41. Orange Beverage 42. Grape Beverage 43. Lemon Beverage 44. Lemon-Lime Beverage 45. Milk 46. Coffee 47. Additional Items 19. Do you think any food or beverages should be DROPPED from the T-Ration? YES NO If YES, please list the item(s). 20. Do you think any food or beverages should be ADDED to the T-Ration? YES NO If YES, please list the item(s). 48 20 49 0 1 2 3

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EVER TRIED	i i	DISLIKE VERY M MUCH	DISLIKE IODERATELY	DISLIKE SLIGHTLY	NEITHER LIKE NOI DISLIKE	R SLI	IKE GHTLY		.IKE ERAT		LIKE VERY MUCH	EXTR	KE EMELY
0	1 MRE ITE	2	3	.	5		6		7		8		9
	Pork w/Ri	20002002000	BO Sanca		0	1 2	2 3	4	5	6	7	8 9	
2.	Corned Be Chicken St	ef Hash lew			8 8	3	3E	8	8		3	3	3
4. 5 , 6.	Omelet wit Spaghetti v Chicken a	with Meal	Sauce		818	38	35	2	8		\mathbb{R}^{2}	38	}
7. 8.	Beef Stew Ham Slice	J			8	3	3E		8		3	38	3
9. 10.		Noodles	and Sauce		8 8	38	3E	2	\mathbf{g}		\mathbb{R}^{2}	38	}
12.	Escalloped		with Ham		8	<u> </u>	<u> </u>	<i>'</i> 건	8	<u> </u>	<u> </u>	♂ と	3
13. 14.	Crackers Potato au	Gratin			8 8	38	38	8	8	8	8	38	3
15. 16. 17.	Cheese Sp Jelly Peanut Bu				8	38	<u>}</u>	88	8	88	8	38	}
18, 19. 20.	Fruit Mix Peaches	•			8	3{	<u>3</u>	8	8	8	8	3E	}
21. 22.	Pears Strawberr	les			8	38	<u> 38</u>	8	8	8	8	38	3
23, 24.	Brownie Cherry Nu				8	38	38	38	8	8	8	38	3
25. 26. 27. 28.	Maple Nu Oatmeal (t Cake Cookie Ba	g.		8	3{	} } }					3 } }	}
	Circulate	.vet Can	-						<u>'</u> ر				

	(Continue	d)											O
NEVER TRIED	DISLIKE EXTREMELY	DISLIKE VERY MUCH	DISLIKE MODERATELY	DISLIKE SLIGHTLY	NEITHER LIKE NOR DISLIKE	LIK SLIGH			IKB ERA	rely	LIK VER MU(Y EX	LIKE TREMEL
0	1	2	3	4	5	6			7		8		9
	MRE ITE	MS			0 1	2_	3	4	5	6	7	8	9
30. 31. 32. 33.	Grape Bevi Orange Bev Lemon-Lin Cherry Bev Cocoa Coffee	verage 1e Bever	'Age										
36. 37. 38. 39. 40. 41.	Tootsie Rol Charms M & M Caramel Gum Hot Sauce Cream Sub Sugar Salt												
	Additional				8	38	8	8	8	8	8	8	8
			YES m(s).	\circ	NO								
			or beverages s YES m(s).	0	NO								
44	2 3 4 5 6		4 0 1 2 3 4	5 6 7 8 9	4 1 1 2	3 4 5	6 7		22	1 2	3 4	5 6	7 8 9
					108						9675		

24.				e, pick which bubble for o			ation) you	would like	e to have fo	or breakfast,
			b. 1	Breakfast Lunch Dinner	MRE 1	T-RATION				
25 .	For the	following	questions, u	ise the scale	below to	indicate you	ur opinion	of the MR	E and T-R	ations.
	Never Tried	Dislike Extremely	Dislike Very Much	Dislike Moderately	Dislike Slightly	Neither Like Nor Dislike	Like Slightly	Like Moderate	Like ly Very Much	Like Extremely
	0	1	2	3	4	5	6	7	8	9
	Hov	v much did	you like or	dislike the A	PPEARA	NCE?				
			-		Λ.	1 2	3 4	5 6 3	7 8 9	
				T- Ration MRE	818	388	388	388	388	
	Hov	v much did	you like or	dislike the \	/ARIETY	OF FOOD	OS?			
				T- Ration MRE	8	32	38	388	7 8 8)
	ov	ERALL, h	ow much di	id you LIKE	the two ra	ations?				
				T- Ration MRE	8 8	328	3 4 8	388	7 8 8	}
26 .	Please	use the foll	owing scale	e to rate the I	PORTION	SIZES of	the follow	ving T-RA	TION items	s?
		CH TOO MALL 1		HAT TOO ALL	JUST RIGH 3		MEWHAT LARGE 4		MUCH TO LARGE	
			·		aroni, ric					

27.	Please use the foll	lowing scale to rate the P	ORTION SIZ	PS of the following MRE	items?	O
	MUCH TOO SMALL I	SOMEWHAT TOO SMALL 2	JUST RIGHT 3	SOMEWHAT TOO LARGE 4	MUCH TOO LARGE 5	
		Entrees (main dish) Starches (potato, crac Vegetables Fruits Desserts Beverages	kers)			
28.	During this exerci	ise, what was the average	TEMPERAT	TURE of the main dish of	the T-Ration:	
	WHEN Π	WAS SERVED?		WHEN YOU ATE IT?		
		a. Cold		a. Cold		
	\sim	b. Cool		b. Cool		
	\sim	c. Neutral		c. Neutral		
	\circ	d. Warm		d. Warm		
		e. Hot		e. Hot		
29.	During this exerc that apply.	ise, how did you heat the	main dish in y	your MRE? Please fill in	the circle next to	all
		a. Did not heat the MRE		field (go to question 31)	[-	
		b. Canteen cup and heat			0	
		c. Canteen cup stand, car	iteen cup and	heat tabs		
		d. MRE heater pads			2	├
		e. Mounted vehicle heate			3	
	3	f. Heated ration on engin	e block of vel	hicle	14	
	>	g. Squad stove			5	
	<u> </u>	h. Yukon stove			6	\vdash
	> ≺	i. Optimus ranger stove			7	H = 1
		j. Sterno			8	
	\circ	k. Other (specify)	<u>-</u>		Ľ	
30	. How often did yo	ou HEAT the main dish in	your MRE?	Please fill in the circle ne	xt to your answe	er.
		a. Never				
		b. Once during this exerc	cise			
	\sim	c. Several times during the	his exercise (_l	please specify)		
	\mathcal{O}	d. Many times during thi	s exercise (pl	ease specify)		
	3=4	e. Every day	_	-		
		30c 0 1 2 3 4 5		0 1 2 3 4 5 6 7 8	9	
7			110		9353	

31. If a heati	ng system was	included wit	h the MRE, how	often do you t	hink you woul	d use it?	0					
	Never	Rarely	Sometimes	Usually	Always		=					
	Ò	Ó	Ŏ	Ö	Õ		-					
32. On the av	verage, how mu	ich time were	e you allowed to	eat a meal? (ple	ease specify) _		_ minutes					
33. How muc	ch time would	you LIKE to	have to eat a me	al? (please spec	cify)	min	utes					
34. When you ate the following meals, how many other people did you eat with?												
b. Ate alone, c. With a sm d. With a sm e. With a lar f. Other (sp	nall group awa nail group, but ge group of po ecify)	t of the unit y from the r with most o cople	f the unit in the	ie area immediate ar	8	LUNCH	DINNER					
35. When yo	u ate the follov	ving meals di	id you usually: (f	-	ply) R EAKFAST	LUNCH	DINNER _					
a. Relax and b. Work c. Move whi d. Have to e e. Other (sp	at quickly	esi time		Di								
36. How often	en have you ha	d the T-Ratio	on before this exc	ercise?			•					
	a. Never b. Once c. Sever d. Many	al times										
32.		33.		34.	3	15.						
01234	5 6 7 8 9	0123	456789	01234	6789	0 1 2 3 4 5	6789					
0		· · · · · · · · · · · · · · · · · · ·	12	11		6506						

SURVEY NETWORK™

Form Number 75020-5-72

If	YES, please list the foods FOOD	, how much you ate of each, and HOW MUCH	how often you ate them. HOW MANY TIMES
			
		ic 1-Kanon/	
	you like the most about th	e 1-Ranon?	
). What do	you like the least about th		
). What do			

APPENDIX I. Final Questionnaire: FY90 Group

TRAY-RATION FINAL QUESTIONNAIRE

Thank you for participating in our T-Ration evaluation. We would like to ask you your overall opinion of the T-Ration. Your opinions will be very important in determining any changes that will be made in the ration. Your answers will be kept confidential. Please answer honestly and thoughtfully.

1. Your name:
2. Your Social Security Number (Last four digits only):
3. Your rank: E W O
4. Your Battery: Platoon: Section:
5. What is your gender? Male Female
6. What is your height?ftin
What is your weightlbs
7. Are you currently trying to: Ose weight? Ogain weight? neither
8. What is your ideal weight?lbs
9. Do you think you gained or lost weight during this exercise?.
Gained Lost Neither gained nor lost weight
If you think you GAINED weight, what were some of the reasons? If you think you LOST weight, what were some of the reasons?
a. Ate too much food b. Drank too much water/beverage c. Too little physical activity d. Other (specify) a. Ate too little food b. Drank too little water/beverage c. Too much physical activity d. Other (specify)
DO NOT WRITE BELOW THIS LINE
SUBJ
E 0 0 1 2 3 4 5 6 7 8 9 WT 0 1 2 3 4 5 6 7 8 9 0 1 2 3 4 5 6 7 8 9

10.	Do you smoke or use to	bacco products?	O YES	O NO	D	0							
	If YES, how often did y	vou use tobacco di	uring the past to	wo weeks of the	field exercise?	•							
	c. One	er w times a week to three times a de e than three times	ay	Was this usage:	a. More to b. Less the c. The sa								
11.	How often did you get e	nough sleep durir	ng this exercise	?		1							
	Never 1	Rarely So	ometimes 3	Usually 4	Always 5								
	\circ	\circ	\circ	\circ	\bigcirc								
12.	12. How would you describe your level of physical activity during this exercise?.												
	a. Heavy daily physical activity b. Moderate daily physical activity c. Light daily physical activity d. Mixed activity day-to-day												
13.	13. Overall, how often were you hungry during this exercise? Fill in the circle below your answer.												
	Never Hungry 1		ometimes Hungry	Usually Hungry 4	Always Hungry								
			<u> </u>	<u> </u>									
14.	Overall, how often were	you thirsty durin	g this exercise?	Fill in the circ	le below your ar	iswer.							
	Never Thirsty 1		ometimes Thirsty 3	Usually Thirsty 4	Always Thirsty 5								
	\circ	\circ	0	\bigcirc	0	,							
15.	How easy/difficult was	it to obtain water?	Fill in the circ	cle under your a	ınswer.	1							
	77		Neither										
	Extremely Modera Difficilt Difficil	•	Easy Nor Difficult	Somewhat Easy	Moderately Easy	Extremely Easy							
	$\frac{1}{2}$	3	4	5	6	7							
	0 0	\circ	\circ	\circ	\circ								
16.	How did you obtain wat	er? Fill in the circle a. From a stree b. From a lake c. 5 gallon ca d. Water Buff e. Other (ple	eam e or pond ns falo	nswers that app		4 5 6 7 8 9							
7	30		115			6014							

U	sing the scale	e below, pl	est evaluation lease fill in the er tried an ite	e circle belo	ow the	numb	er that	tems y best de	ou ate	durin s you	g this e r opinic	xercise. on	0
0	1	MUCH 2	DISLIKE IODERATELY 3	4	DISLI 5	NOR S	6		7	_	MUCH 8	9	_
1. 2. 3. 4. 5. 6, 7. 8.	Eggs and H Omelet with Bread Pudd	am n Bacon ling with I n Sausage round Bec nelet n Bacon ar ge Links	and Potatoe: ef			-0000000000		3 4			7 8 8 8 8 8 8		
12. 13. 14. 15.	Potatoes wi Strawberry Maple and Apple Cinn Apple Coffe Blueberry C	Oatmeal Brown Su amon Oat re Cake	gar Oatmeal meal			000000						38	
18.	Peaches with : Fruit Cockt	Syrup			8	000	8	38	<u> </u>	8	88	38	
21. 22. 23.	Maple Syru Orange Juic Grape Juic Coffee Cocoa	ce			00000	00000			38			38	
Ad	ditional Bres	akfast Iten	ns		8	000	88	38	38	8	88	38	
A	DDITIONAL I	6 7 8 9	ADDITIO		8 9	AD O	DITION	NAL 3	5 7 8	9			
30					116						4381	*** •	•

Using the scale below, please fill in the circle below the number that best describes your opinion of each item. If you never tried an item, fill in the circle under "0". **NEVER** DISLIKE LIKE LIKE DISLIKE DISLIKE DISLIKE **NEITHER** LIKE LIKE TRIED EXTREMELY VERY MODERATELY SLIGHTLY LIKE NOR SLIGHTLY MODERATELY VERY EXTREMELY DISLIKE MUCH **MUCH** 0 3 5 8 T- RATION DINNER ITEMS 3 1. Chicken Breast with Gravy 2. Lasagna with Meat Sauce 3. Beef Pot Roast with Gravy 4. Beef Tips with Gravy 5. Chicken Cacciatore 6. Beef Strips and Green Peppers 7. Barbeque Pork 8. Chili 9. Hamburgers 10. Turkey Slices with Gravy 11. Glazed Sweet Potatoes 12. Potatoes with Butter Sauce 13. Rice 14. Macaroni and Cheese 15. Peas with Carrots 16. Green Beans 17. Corn 18. Mixed Vegetables 19. Slice Carrots 20. Baked Beans 21. Applesauce 22. Fruit Cocktail with Syrup 23. Marble Cake 24. Spice Cake 25. Pound Cake 26. Chocolate Cake 27. Blueberry Dessert 28. Chocolate Pudding (Continued on next page)

18. We would like your honest evaluation of the T-Ration items you ate for DINNER during this exercise

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	(Continue	d)							0
NEVER TRIED	DISLIKE EXTREMELY	DISLIKE VERY I MUCH 2	DISLIKE MODERATELY 3	DISLIKE SLIGHTLY 4	NEITHER LIKE NOR DISLIKE 5	LIKE SLIGHTLY 6	LIKE MODERATELY	LIKE Y VERY E MUCH 8	LIKE XTREMEL 9
	 T- RATION	I DINNEI	R ITEMS		0 1	2 3	4 5 6	7 8	9
30 31 32 33 34 35	Bread Hamburge Peanut Bu Jelly Cheese Spi Catsup Mustard Relish	iter							
38 39 40 41 42	Corange Be Grape Bev Lemon Bev Lemon-Lin Cherry Bev Milk Coffee	erage verage ne Bever:	uge						
44 45 46	_	Litems			88	388	888	88	8
	Oo you think a	C	YES	\circ	NO		ation?		
	o you think a	C	YES	\circ	NO				
4	2 3 4 5 6	45			44		20	3 4 5 6	7 8 9

٠,		below the	onest evaluation number that be under "0".							
VER RIED		DISLIKE VERY M MUCH 2	DISLIKE IODERATELY	DISLIKE SLIGHTLY	NEITHI LIKE N DISLIK 5	OR SLI	LIKE GHTLY 1	LIKE MODERAT 7	LIKE ELY VERY MUCI 8	EXTREMEL
	MRE ITE	MS		·						
8. 9. 10.	Omelet wit Spaghetti v Chicken a Beef Stew Ham Slice Meatballs Tuna with Chicken a	ef Hash lew th Ham with Meat la King with Rice Noodles nd Rice	Sauce			-00000000000000000000000000000000000000	2 3 OOOOOOOOOOOOOOOOOOOOOOOOOOOOOOOOOOO	\$ 000000000000000000000000000000000000	6 7 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	; • • • • • • • • • • • • • • • • • • •
13. 14.	Crackers Potato au	Gratin			8	88	38	88	88	38
16.	Cheese Spi Jelly Peanut Bu	er e			8	8	38	88	888	38
18. 19. 20. 21. 22.					0000		38	88		38
23. 24. 25. 26. 27. 28.	Cherry Nu Chocolate Maple Nut Oatmeal C	Covered Cake Cookie Ba	P				38			38
, w. T.						(Con	tinued (on next pa	ige)	

SURVEY NETWORK™

•	(Continue	d)									0
NEVER TRIED	DISLIKE EXTREMELY	DISLIKE VERY M MUCH	DISLIKE IODERATELY	DISLIKE SLIGHTLY	NEITHER LIKE NOR DISLIKE	LIKE		LIKE DERAT	ELY VE	KE RY EX ICH	LIKE CTREMEL
0	1	2	3	4	5	6		7		8	9
	MRE ITEN	MS			0 1	2	3 4	5	6 7	8	9
30. 31. 32. 33.	Orange Bev	verage le Bevera erage		n. Maskarski kan ar					38		
35. 36. 37. 38. 39. 40. 41.	Tootsie Roll Charms M & M Caramel Gum Hot Sauce Cream Subs Sugar Salt	l stitute									
44. 45. 46.	Additional	Items			88	88	38	88	38	8	8
			r beverages sl YES	0	NO						
	·		YES (S).	\circ	NO						
44	2 3 4 5 6	7 8 9	0 1 2 3 4 5	6 7 8 9	0 1 2 3	4 5 6		23 0 1	2 3 4	5 6	7 8 9
30					120				9675		

24.				e, pick which e bubble for o			ation) you	ı would lil	ke to have fo	or breakfast.
			b. 1	Breakfast Lunch Dinner	MRE 1	T-RATION				
25.	For the	following	questions, u	ise the scale	below to	ndicate you	ur opinior	of the M	RE and T-R	ations.
	Never Tried	Dislike Extremely	Dislike Very Much	Dislike Moderately		Neither Like Nor Dislike	Like Slightly	Like Moderate	Like ely Very Much	Like Extremely
	0	1	Much 2	3	4	5	6	7	8	9
	How	v much did	you like or	dislike the A	PPEARA	NCE?				
				T- Ration MRE		2	3 4 3 8	; 38	7 8 9)
	Hov	v much did	you like or	dislike the \	/ARIETY	OF FOOD	os?			
				T- Ration MRE	9	38	3 4	5 3 8	7 8 9)
	ov	ERALL, h	ow much di	d you LIKE	the two ra	tions?				
				T- Ration MRE		38	3 4	38	7 8 9)
26.	Please	use the foll	owing scale	to rate the P	ORTION	SIZES of	the follow	ing T-RA	TION items	?
	_	CH TOO MALL I	SOMEWI SMA 2		JUST RIGH 3		MEWHAT LARGE 4		MUCH TO LARGE 5	
			Entrees (n Starches (Vegetable Fruits Desserts Beverages	potato, mac s	eroni, ric	.)		\$ 5 S S S S S S S S S S		

27 .	Please use the foll	owing scale to rate the Po	ORTION SIZ	ES of the following MRE	items?	0
	MUCH TOO SMALL I	SOMEWHAT TOO SMALL 2	JUST RIGHT 3	SOMEWHAT TOO LARGE 4	MUCH TOO LARGE 5	
		Entrees (main dish) Starches (potato, crac Vegetables Fruits Desserts Beverages	kers)			
28.	During this exerci	se, what was the average	TEMPERAT	TURE of the main dish of	the T-Ration:	
	WHEN IT	WAS SERVED?		WHEN YOU ATE IT?		
		a. Cold		a. Cold		
		b. Cool		b. Cool		
	\bigcirc	c. Neutral		c. Neutral		
	\searrow	d. Warm		d. Warm		
	\circ	e. Hot		e. Hot		
29.	During this exerci that apply.	se, how did you heat the	main dish in y	our MRE? Please fill in t	he circle next to	o all
		a. Did not heat the MRE	entree in the f	ield (go to question 31)	_	
	—	o. Canteen cup and heat t		(B) to q	- 10	
	\rightarrow	c. Canteen cup stand, can		heat tabs	i	
	\bigcirc	d. MRE heater pads	-		2	2
	\bigcirc •	. Mounted vehicle heate	r		[3	$^{3}\square$
	>-	. Heated ration on engine	e block of vel	ucle	4	•
	~	g. Squad stove			}:	5
	>	n. Yukon stove				5
	>	. Optimus ranger stove				7
		. Stemo				<u> </u>
	\bigcirc 1	c. Other (specify)	<u> </u>		<u> </u>	
30.	How often did yo	u HEAT the main dish in	your MRE?	Please fill in the circle near	ct to your answe	er.
		a. Never				
	\sim	o. Once during this exerc	ise			
	$\mathcal{O}_{\mathcal{O}}$. Several times during th	nis exercise (p	lease specify)		
				ease specify)		
	\bigcirc	e. Every day				
						
		012345		01 2 3 4 5 6 7 8	9	
			122		9353	

31. If a heati	ng system was	included wit	h the MRE, how	often do you t	hink you would	i use it?
	Never	Rarely	Sometimes	Usually	Always	•
	$\stackrel{1}{\bigcirc}$	Ó	Ö	Ô	Õ	•
32. On the av	verage, how m	uch time wer	e you allowed to	eat a meal? (plo	ease specify) _	minutes
33. How muc	ch time would	you LIKE to	have to eat a mea	al? (please spe	cify)	minutes
34. When yo	ou ate the follo	wing meals,	how many other	people did you	eat with?	•
		_		В	REAKFAST	LUNCH DINNER
b. Ate alone		t of the unit	in the immediat	e area	8	8 8:
			est of the unit of the unit in the	immediate ar	**	8 8 :
e. With a lar	rge group of p ecify)	eople	a andre a mentre a confession consistent de mentre a men		S	8 8 :
35. When yo	ou ate the follow	wing meals d	id you usually: (f	ill in all that ap	oply)	•
				В	REAKFAST	LUNCH DINNER
a. Relax and b. Work	i enjoy year i	neal time			8	8 8 ;
c. Move wh d. Have to c	one from the contraction of the contraction of				8	8 8
e. Other (s	de la companya de la				8	8 8
36. How oft	_		on before this exc	ercise?		
(a. Never					
(c. Sever					1
	<u> </u>					1
32 .		33.		34.		35.
011234	156789	0123	456789	01234	5 6 7 8 9	0123456789
O 31				123		6586 (2)

If Y	ES, please list the foods	s, how much you ate of each, and	I how often you ate them.
	FOOD	HOW MUCH	HOW MANY TIMES
		•	
What do y	ou like the most about th	ne T-Ration?	
	ou like the most about the		
What do y	ou like the least about th		

APPENDIX J. Final Questionnaire: Other "Thunderex 2-90" Participants

TRAY-RATION FINAL QUESTIONNAIRE

Thank you for participating in our T-Ration evaluation. We would like to ask you your overall opinion of the T-Ration. Your opinions will be very important in determining any changes that will be made in the ration. Your answers will be kept confidential. Please answer honestly and thoughtfully.

1. Your name:	
2. Your Social Security Number (Last four digits only):	
3. Your rank: E W O	
4. Your Battery: Platoon:	Section:
5. What is your gender?	
6. What is your height?ftin	Na 8
What is your weightlbs	
7. Are you currently trying to: lose weight? gain weight?	neither
8. What is your ideal weight?lbs	
9. Do you think you gained or lost weight during this exercise? .	x **
Gained Lost Neither gaine	d nor lost weight
If you think you GAINED weight, what were some of the reasons? If you think you what were some	
c. Too little physical activity	little food oo little water/beverage ch physical activity specify)
DO NOT WRITE BELOW THIS LINE	* a a a a
SUBJ B P S IDEA 4 5 6 FT IN 0 1 2 3 4 5 6 7 8 9 10 11 E	0 1 2 3 4 5 6 7 8 9
O WO 1 2 3 4 5 6 7 8 9 WT 0 1 2 3 4 5 6 7 8 9	0 1 2 3 4 5 6 7 8 9

10.	Do you smoke		•	O TES	O M	O					
	If YES, how o	a. Never b. A few t c. One to	imes a week three times a nan three time	day	two weeks of the Was this usage:	a. More than usual b. Less than usual c. The same					
11.	How often did	you get eno	ugh sleep dur	ing this exercise	?						
	N	ever 1	Rarely 2	Sometimes 3	Usually 4	Always 5					
		\supset	\bigcirc	\bigcirc	\bigcirc	\bigcirc					
12.	How would yo	ou describe y	our level of p	hysical activity	during this exer	cise? .					
	a. Heavy daily physical activity b. Moderate daily physical activity c. Light daily physical activity d. Mixed activity day-to-day										
13.	Overall, how o	ften were yo	u hungry dur	ing this exercise	? Fill in the circ	cle below your answer.					
		lever ungry 1	Rarely Hungry	Sometimes Hungry	Usually Hungry 4	Always Hungry					
	(\supset	\circ	\circ	0	\circ					
14.	Overall, how o	often were yo	ou thirsty duri	ing this exercise	? Fill in the circ	ele below your answer.					
		lever nirsty 1	Rarely Thirsty 2	Sometimes Thirsty 3	Usually Thirsty 4	Always Thirsty 5					
		\supset	\circ	\circ	\circ	\circ					
15.	How easy/diff	icult was it to	o obtain wate	r? Fill in the ci	rcle under your a	ınswer.					
				Neither							
	Extremely Difficilt	Moderately Difficilt	Somewh Difficul		Somewhat Easy 5	Moderately Extremely Easy Easy 6 7					
16.	How did you o	obtain water?	a. From a stb. From a lac. 5 gallon cd. Water Bu	ream ke or pond ans	answers that app	0 1 2 3 4 5 6 7 8 9					
$\overline{\ }$				127		6014					

17. We would like your honest evaluation of the T-Rat Using the scale below, please fill in the circle below	w the number that best describes your opinion
of each item. If you never tried an item, fill in the NEVER DISLIKE DISLIKE DISLIKE DISLIKE TRIED EXTREMELY VERY MODERATELY SLIGHTLY MUCH 0 1 2 3 4	NEITHER LIKE LIKE LIKE
T-RATION BREAKFAST ITEMS	0 1 2 3 4 5 6 7 8 9
 Eggs and Ham Omelet with Bacon Bread Pudding with Ham Omelet with Sausage and Potatoes Creamed Ground Beef Western Omelet Bacon and Cheese Omelet Pork Sausage Links Canadian Bacon Corned Beef Hash 	
 Escalloped Potatoes Potatoes with Bacon Hominy Grits with Cheese and Bacon Cornmeal Cereal Strawberry Oatmeal Maple and Brown Sugar Oatmeal Apple Cinnamon Oatmeal 	
18. Apple Coffee Cake 19. Spice Cake 20. Blueberry Cake 21. Apple Dessert 22. Blueberry Dessert	
23. Applesance 24. Peaches in Syrup 25. Pears in Syrup 26. Fruit Cocktail	888888888888888888888888888888888888888
27. Orange Juice 28. Grape Juice 29. Coffee 30. Cocoa	888888888888888888888888888888888888888
Additional Breakfast Items	888888888888888888888888888888888888888

U	sing the scale	below, ple	st evaluation of asserting the state of the	circle belo	w the n	umber	that bes					
EVER	DISLIKE	DISLIKE	or tried an item DISLIKE ODERATELY	DISLIKE	NEITH	er Or si	LIKE		IKE ERATEI	LIKE Y VERY MUCI	EXTREME	<u>:</u> LY
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	r- RATION				0	$\frac{1}{2}$	$\frac{2}{2}$	4	5	7	8 9	
2.	Chicken Br Lasagna wi	th Meat Sc	nuc e		8	8	35	38	36	38	38	
	Beef Swiss : Spaghetti w	The section of the experience	ata na ata na atao na Ata na italia ata na atao na		Ω	\mathcal{A}	QC	Q	\mathbb{R}^{2}	QQ	22	- ∀ j q
5.	Beef Stew				엉	8	どと	(S)	$\mathcal{S}_{\mathcal{L}}$	300	22	
4 7677 1744	Beef in Bar Chicken a l		œ		Ω	2	22	$\langle \mathcal{Q} \rangle$	\mathbb{R}^{2}	QQ	22	
8.	Swedish Ma	atballs in	Brown Grav	7	\forall	\mathbf{S}	$\supset \subset$		$\preceq c$	300	55	
	Beef Pot Ro Beef Tips w	Carrier Contract Cont			Ω	\mathcal{A}	22	22	\mathbb{R}^{2}	22	22	÷
11.	Chicken Ca	cciatore			\boxtimes	\supset	ひひ		$\supset \setminus$	30°	ひひ	
	Beef Strips Barbeque F		i Peppers		\aleph	\mathbf{R}	$\mathcal{A}_{\mathcal{F}}$	\Re	$\exists \xi$	323	22	
	Chili				$ \nabla$	8	ひと	公	\mathcal{C}	300	35 J	
15.	Glazed Swe	et Potatoe	•		\bigcirc	\bigcirc	\bigcirc	$\mathcal{O}($	\bigcirc	$\mathcal{O}($	$\bigcirc\bigcirc$	
	Potatoes wi Potato Sala		Sauce		Q	\mathcal{Q}	$\mathbb{Q} \mathbb{Z}$	Q	$\supset \subseteq$	20	QQ	1037
18.	Rice				\forall	8	2	300	$\mathcal{S}_{\mathcal{E}}$	300	22	à si
100	Spanish Ric Buttered No				Ω	\mathcal{Q}	\mathfrak{R}	22	\mathbb{R}^{2}	R	22	
21.	Macaroni S	elad			\forall	8	ひと		$\preceq c$	30°	ゴ	
22.	Macaroni a	nd Cheese			\bigcirc	\bigcirc	\bigcirc C	$>\bigcirc$	$\bigcirc ($	$\mathcal{O}($	$\bigcirc\bigcirc$	
	Peas with C				Q	Q^{0}	QC	QQ	$Q \zeta$	QQ	22	154 2 - 2
	Green Bear Corn	\$			\aleph	\aleph	$\preceq \succeq$	383	$\preceq \mathcal{E}$	383	38	
	Mixed Vege Slice Carro				\boxtimes	Ø	$\supset \subset$	Σ	$\supset \subset$	200	ZZ -	
	Peas with N				8	8	ひと	38	5	38	28	· ·
29.	Peaches in	Syrap			$\overline{\bigcirc}$		<u></u>					
	Pears in Sy Fruit Cockt		ip.		8	8	35	38	38	38	88	
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5.					129					7319		

SURVEY NETWORK™

From Number Pi020 5-72

	(Continue	d)								O
	EXTREMELY	MUCH	DISLIKE IODERATELY		DISLIKE		_		MUCH	
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34	. Blueberry . Apple Dess	Cake			218	38		22	385	38
36	. Cherry De . Chocolate	ssert			3 8	<u> </u>	38	38	388	38
	. Bread . Peanut Bu	l cor			212	Q	22	2	385	\overline{R}
	. Jelly) 	公	どひ	公 と	<u> </u>	<u> </u>
	. Orange Be . Grape Bev	Anna and a second to the contract of the			2 2	Q	22	2	385	32
43	. Lemon Bev . Lemon-Lir	verage	er e		$\forall \mid \Sigma$				$\exists t t t t t t t t t t t t t t t t t t t$	$\stackrel{\downarrow}{\downarrow}$
45	. Milk . Coffee				3 8	38	35	8	385	38
47 48 49		l Items			8	388	36	8	388	38
19. D	o you think a	ny food or	beverages she	ould be DR	OPPED fro	om the 7	-Ration	?		
If	YES, please	list the iter	YES m(s)		NO					
_		·								
20. D	o you think ar	ny food or	beverages she	ould be AD	DED to the	: T-Rati	on?			
			YES	\bigcirc	NO					
If	YES, please	list the iter	n(s).							
										
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21.	in the circle	below the					sing the scale be ch item. If you		
EVER	DISLIKE	DISLIKE	DISLIKE	DISLIKE	NEITHER	LIKE	LIKE	LIKE	LIKE
RIED	EXTREMELY	VERY M MUCH	ODERATELY	SLIGHTLY	LIKE NOR DISLIKE	SLIGHTLY	MODERATELY	Y VERY EX	CTREMELY
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	Pork Patt				Q	QQC	2000	QQ	Q
2,	Ham/Caic Beef Patti	and the contract of the contract of			Ω	2C	222	\mathbb{Q}	\mathcal{Q}
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	the second transfer of the second second second second				\succ	4 $+4$ $-$	$\langle \succ \prec \succ $	$\langle \mathcal{H} \mathcal{H} \rangle$	\cong
6.	Frankfurt				717	3	SUNTE	いひと	\mathcal{C}
	Diced Tur				OIC	こりこ) 		Ŏ
8.		f w/Gravy			$Q \zeta$	QQQ	QQQ	QQ	Q
9. 10.	Chicken a	w/BBQ S	AU AA		\mathcal{L}	252	222	$\mathbb{R}^{\mathbb{N}}$	\mathbf{Q}
	Ham Slice	_	auce		>1>	4 >4 $>-$	222	$\langle \mathcal{Y} \mathcal{Y} \mathcal{Y} \rangle$	'
12.	વી તત્વનો છે. તત્વનો પ્રાપ્ત કરવામાં મુખ્યત્વે છે. ત્યારે માટે મોટી મોટી મોટી મોટી મોટી મોટી મોટી મોટી	seef w/Spic	ed Sauce		$\geq \geq $	⋞⊱⋞⊱	$\langle \succeq \succeq$	$\langle \mathcal{H} \mathcal{H} \rangle$	\simeq
3, 5 - 5 2, 2, 2, 3 1, 3, 4, 3, 3		•							
13.					Q	QQC	QQQ	QQ	Q
14.	Fruit Mix				O(C)	$\mathcal{O}($	$\mathcal{O}\mathcal{O}\mathcal{C}$	\mathcal{O}	\circ
15.	Peaches				$\bigcap C$	$) \cap \subset$	\mathcal{O}	$\bigcirc\bigcirc\bigcirc$	
	Strawberr	ies			7	かひと	SOOC	ひひ	8
17.	Fruitcake				O(C)	OC	OOC		\circ
18.	Cherry No	it Cake			00				\bigcirc
19.	Choc Cove	ered Cook	le		717	383E	388E	600	\sim
	Maple Nu				OIC	30C) OOC		\circ
	Orange No	ut Cake		i describeral, la calendada de	QIS	QQQ	QQQ	QQ	Q
Lik.	Brownie				O(C)				\mathcal{O}
	Crackers				$\bigcap C$		0000		
	5. 41 3.95 944 94 76	Consider an observable	ICE		010	\bigcirc			
	Cheese Sp	read			Ω	2QC	2QQQ	QQ	\mathcal{Q}
	Jelly Peanut Bu	ifer .		e Mariya da sana	$\times 1$	$\prec \succ \prec \succ$	$\langle \Sigma \rangle \Sigma \rangle \Sigma $	$\langle \Sigma \rangle$	\simeq
	. Cocoa	redes		## ***	\times	$\prec \succ \prec \succ$	$\langle\succ \leftarrow \leftarrow$	$\langle \succ \rangle$	\cong
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	(Continue	d)											O
NEVER TRIED	1	DISLIKE VERY I	DISLIKE MODERATELY	DISLIKE SLIGHTLY	NEITHE LIKE NO DISLIKE	R SLIG			LIKE ERAT	TELY	LIK VER MU(YE	LIKE CTREMEL
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31. 32. 33.	Coffee Cherry Flav Grape Flavo Lemon-Lim Orange Flav	ned Bave e Flavore	rage d Beverage		00000								
36. 37. 39. 40. 41. 42.	Catsup Cream Subs Soup/Gravy Sugar Salt Hot Sauce Gum Candy (whi	Base			000000000								
	Additional					38	8	8	8	8	8	8	8
	·	C	or beverages s YES (s).	0	NO								
		C	or beverages s YES a(s).	\circ	NO								
44	2 3 4 5 6	7 8 9		5 6 7 8 9	46 0 1 2	3 4 5	6 7		23 0 1	2	3 4	5 6	7 8 9
					132						8675		• •

24.				e, pick which bubble for c			ation) you	would lik	e to have fo	or breakfast
			b . 1	Breakfast Lunch Dinner	MRE T	T-RATION				
25.	For the	following	questions, u	ise the scale	below to i	ndicate yo	ur opinion	of the MR	RE and T-Ra	ations.
	Never Tried	Dislike Extremely	Dislike y Very Much	Dislike Moderately	Dislike Slightly	Neither Like Nor Dislike	Like Slightly	Like Moderate	Like ly Very Much	Like Extremely
	0	1	Much 2	3	4	5	6	7	8	9
	Hov	v much did	l you like or	dislike the A	PPEARA	NCE?				
				T- Ration MRE	9 8	38	3 4	3 8	7 . , 9))
	Hov	w much die	l you like o	dislike the V	ARIETY	OF FOOI	os?			
				T- Ration MRE	8	32	3 4 3 8	5 8 8	7 * 9	}
	ov	ERALL, h	now much di	id you LIKE	the two ra	ations?				
				T- Ration MRE		32	3 4	38	7 . 8	}
26.	Please	use the foll	lowing scale	to rate the P	ORTION	SIZES of	the follow	ing T-RA	TION items	?
		CH TOO MALL 1		HAT TOO ALL !	JUST RIGH 3		MEWHA LARGE 4		MUCH TO LARGE 5	
		:	Entrees (n Starches (Vegetable Fruits Desserts Beverages	potato, mac 3	aroni, ric	•)	² 3 000 000 000	\$ 5 8 8 8 8 8 8		

27.	Please use the foll	owing scale to rate the Po	ORTION SIZ	ZES of the following MRE	items?	0
	MUCH TOO SMALL 1	SOMEWHAT TOO SMALL 2	JUST RIGHT 3	SOMEWHAT TOO LARGE 4	MUCH TOO LARGE 5	
		Entrees (main dish) Starches (potato, crac Vegetables Fruits Desserts Beverages	kers)			
28.	During this exerci	se, what was the average	TEMPERA	TURE of the main dish of	the T-Ration:	
	WHEN I	WAS SERVED?		WHEN YOU ATE IT?		
		a. Cold b. Cool c. Neutral d. Warm e. Hot		a. Cold b. Cool c. Neutral d. Warm e. Hot		
29.	During this exercithat apply.	se, how did you heat the	main dish in	your MRE? Please fill in	the circle next to	all
		a. Did not heat the MRE b. Canteen cup and heat to c. Canteen cup stand, car d. MRE heater pads e. Mounted vehicle heate f. Heated ration on engin g. Squad stove h. Yukon stove i. Optimus ranger stove j. Sterno k. Other (specify)	tabs nteen cup and er ne block of ve	l heat tabs	0 1 2 3 4 5 6 7 8 9	
30		a. Neverb. Once during this exercc. Several times during t	cise his exercise (Please fill in the circle ne		r.
		30c 0 1 2 3 4 5	6 7 8 9	30d 0 1 2 3 4 5 6 7 8	9	
る			134		9353	

31. If a heati	ing system was	included wit	h the MRE, how	often do you	think you would	d use it?	∵ :
	Never	Rarely	Sometimes	Usually	Always		•
	Ò	$\stackrel{2}{\bigcirc}$	Ŏ		Ö		,
32. On the av	verage, how m	uch time were	you allowed to	eat a meal? (pl	ease specify) _		_ minutes
33. How muc	ch time would	you LIKE to	have to eat a mea	al? (please spe	cify)	mir	utes '
34. When ye	ou ate the follo	wing meals,	how many other	people did you	eat with?		
b. Ate alone, c. With a sm d. With a sn e. With a lar	nall group awa nall group, bu rge group of p	it of the unit ny from the re t with most a eople	in the immediatest of the unit	e area Immediate ar	REAKFAST	LUNCH	DINNER
35. When yo	ou ate the follo	wing meals di	d you usually: (f	•	oply) REAKFAST	LUNCH	DINNER
a, Reiax an b. Work	d enjoy your i	meal time			8	8	8
c. Move wh d. Have to c e. Other (s	eat quickly				8	8	8
36. How of	a. Neve	r	on before this exe	ercise?			
(c. Seven	al times					
	,						· · · · · · · · · · · · · · · · · · ·
32.	5 6 7 8 9	33. 0 1 2 3	4 5 6 7 8 9	34.		0 1 2 3 4 5	6 7 8 9
0			13	5		6586	

37. What is your age?	years
38. How long have you been in the Army?	_ years month
1. American Indian/Alaskian Native 2. Asian/Pacific Islander 3. Black 4. Hispanic 5. White, not of Hispanic origin 6. Other (please specify)	
1. New England (ME, NH, VT, MA, CT, II) 2. Middle Atlantic (NJ, NY, PA) 3. South Atlantic (DE, MD, VA, WV, NC, 4. North Central (OH, IN, IL, MI, WI, MN, 5. South Central (KY, TN, AL, MS, AR, L) 6. Mountain (ID, WY, CO, MT, AZ, NM, 7. Pacific (WA, OR, CA, AK, HI) 8. Other (please specify)	SC, GA, FL, DC) I, IA, MO, ND, SD, NE, KS) A, OK, TX)
DO NOT WRITE BE	ELOW THIS LINE
AGE	39. 0 1 2 3 4 5 6 7 8 9 40. 0 1 2 3 4 5 6 7 8 9 36 9675

• •	ds, how much you ate of each, and	now onen you are mem.
FOOD	HOW MUCH	HOW MANY TIMES
at do you like the most abou	t the T-Ration?	
•		
at do you like the least about	t the T-Ration?	
nat do you like the least about	t the T-Ration?	
hat do you like the least abou	t the T-Ration?	
hat do you like the least abou	t the T-Ration?	
	t the T-Ration?	
What do you like the least about		

APPENDIX K. T Ration Menus and Nutrient Information

FY89 T RATION MEMU

BREAKFAST

- 1. Eggs/Ham
 Escalloped Potatoes
 Apple Coffee Cake
 Strawberry Oatmeal
 Bread/Milk
 Orange Juice, Instant
 Coffee
 Peanut Butter/Jelly
 Cocoa
- 2. Omelet w/Bacon Pieces
 Potatoes w/Bacon Pieces
 Apple Dessert
 Maple/Brown Sugar Oatmeal
 Bread/Milk
 Grape Juice, Instant
 Coffee
 Peanut Butter/Jelly
 Cocoa
- 3. Bread Pudding, Maple
 Flavored w/Ham
 Pork Sausage Links
 Blueberry Dessert
 Applesauce
 Bread/Milk
 Orange Juice, Instant
 Coffee
 Peanut Butter/Jelly
 Cocoa
- Potatoes
 Cornmeal Cereal
 Apple Coffee Cake
 Peaches w/Syrup
 Bread/Milk
 Grape Juice, Instant
 Coffee
 Peanut Butter/Jelly
 Cocoa
- 5. Creamed Ground Beef
 Potatoes w/Bacon Pieces
 Maple/Brown Sugar Oatmeal
 Applesauce
 Bread/Milk
 Grape Juice, Instant
 Coffee
 Peanut Butter/Jelly
 Cocoa

LUNCH/DIMNER

- 1. Chicken Breasts w/Gravy
 Glazed Sweet Potatoes
 Peas w/Carrots
 Cherry Dessert
 Bread/Milk
 Grape Beverage Powder
 Coffee
 Peanut Butter/Jelly
- 2. Lasagna w/Meat Sauce
 Green Beans
 Marble Cake
 Chocolate Pudding
 Bread/Milk
 Orange Beverage Powder
 Coffee
 Peanut Butter/Jelly
- 3. Beef Swiss Steak w/Gravy
 Rice
 Whole Kernel Corn
 Spice Cake
 Bread/Milk
 Lemon Beverage Powder
 Coffee
 Peanut Butter/Jelly
- 4. Spaghetti w/Meatballs
 Mixed Vegetables
 Marble Cake
 Pears w/Syrup
 Bread/Milk
 Lemon-Lime Beverage Pwdr.
 Coffee
 Peanut Butter/Jelly
- 5. Beef Stew
 Buttered Noodles
 Green Beans
 Spice Cake
 Bread/Milk
 Grape Beverage Powder
 Coffee
 Peanut Butter/Jelly

BREAKFAST

- 6. Western Omelet
 Hominy Grits w/Cheese
 and Bacon
 Fruit Cocktail
 Blueberry Cake
 Bread/Milk
 Orange Juice, Instant
 Coffee
 Peanut Butter/Jelly
 Cocoa
- 7. Bacon-Cheese Omelet
 Potatoes w/Bacon
 Pieces
 Maple/Brown Sugar Oatmeal
 Applesauce
 Bread/Milk
 Orange Juice, Instant
 Coffee
 Peanut Butter/Jelly
 Cocoa
- 8. Eggs/Ham
 Pork Sausage Links
 Apple Coffee Cake
 Peaches w/Syrup
 Bread/Milk
 Orange Juice, Instant
 Coffee
 Peanut Butter/Jelly
 Cocoa
- 9. Omelet w/Bacon
 Cornmeal Cereal
 Apple Dessert
 Blueberry Cake
 Bread/Milk
 Grape Juice, Instant
 Coffee
 Peanut Butter/Jelly
 Cocoa
- 10. Bread Pudding, Maple
 Flavored w/Ham
 Canadian Bacon
 Spice Cake
 Applesauce
 Bread/Milk
 Orange Juice, Instant
 Coffee
 Peanut Butter/Jelly
 Cocoa

LUNCH/DIMMER

- 6. Beef in Barbecue Sauce
 Macaroni Salad
 Carrots sliced
 Peaches w/Syrup
 Bread/Milk
 Lemon Beverage Powder
 Coffee
 Peanut Butter/Jelly
- 7. Chicken A La King
 Buttered Noodles
 Green Beans
 Chocolate Pudding
 Bread/Milk
 Orange Beverage Powder
 Coffee
 Peanut Butter/Jelly
- 8. Swedish Meatballs in
 Brown Gravy
 Spanish Rice
 Peas w/Mushrooms
 Apple Dessert
 Bread/Milk
 Lemon-Lime Beverage Pwdr.
 Coffee
 Peanut Butter/Jelly
- 9. Beef Pot Roast w/Gravy
 Macaroni and Cheese
 Peas w/Carrots
 Spice Cake
 Bread/Milk
 Orange Beverage Powder
 Coffee
 Peanut Butter/Jelly
- 10. Beef Tips w/Gravy
 Rice
 Whole Kernel Corn
 Pears w/Syrup
 Bread/Milk
 Lemon Beverage Powder
 Coffee
 Peanut Butter/Jelly

BREAKFAST

- 11. Omelet w/Sausage and 11. Chicken Cacciatore Potatoes Corned Beef Hash Grits w/Cheese and Bacon Apple Cinnamon Oatmeal Bread/Milk Orange Juice, Instant Coffee Peanut Butter/Jelly Cocoa
- 12. Creamed Ground Beef Potatoes w/Bacon Strawberry Oatmeal Pears w/Syrup Bread/Milk Grape Juice, Instant Coffee Peanut Butter/Jelly Cocoa
- 13. Western Omelet Canadian Bacon Apple Cinnamon Oatmeal Fruit Cocktail Bread/Milk Orange Juice, Instant Peanut Butter/Jelly Cocoa
- 14. Bacon-Cheese Omelet Grits w/Cheese and Bacon Blueberry Cake Applesauce Bread/Milk Orange Juice, Instant Coffee Peanut Butter/Jelly Cocoa

LUNCH/DIMMER

- Potatoes w/Butter Sauce Carrots Sliced Blueberry Cake Bread/Milk Lemon-Lime Beverage Powder Coffee Peanut Butter/Jelly
- 12. Beef Strips and Green Peppers Rice Mixed Vegetables Fruit Cocktail w/Syrup Bread/Milk Grape Beverage Powder Coffee Peanut Butter/Jelly
 - 13. Barbecue Pork Potato Salad Peas w/Mushrooms Spice Cake Bread/Milk Lemon-Lime Beverage Powder Coffee Peanut Butter/Jelly
 - 14. Chili Spanish Rice Whole Kernel Corn Peaches w/Syrup Bread/Milk Grape Beverage Powder Coffee Peanut Butter/Jelly

FY90 TRAY RATION MENU

Breakfast

- 1. 8970-01-294-9235
 Western Omelet
 Potatoes w/Bacon Pieces
 Peaches
 Oatmeal, Instant, Assorted
 Bread/Milk
 Orange Juice, Instant
 Coffee/Cocoa
- 2. 8970-01-295-0338
 Omelet w/Sausage and Potatoes
 Creamed Ground Beef
 Oatmeal, Instant, Assorted
 Blueberry Cake
 Bread/Milk
 Grape Juice, Instant
 Coffee/Cocoa
- 3. 8970-01-295-0339
 Bread Pudding, Maple
 Flavored w/Ham
 Maple Syrup
 Ham Slices
 Fruit Cocktail
 Apple Coffee Cake
 Bread/Milk
 Orange Juice, Instant
 Coffee/Cocoa
- 4. 8970-01-295-0340
 Omelet w/Bacon Pieces
 Pork Sausage Links
 Peaches
 Bread/Milk
 Orange Juice, Instant
 Coffee/Cocoa
- 5. 8970-01-295-0341
 Omelet w/Bacon and Cheese
 Corned Beef Hash
 Pears
 Oatmeal, Instant, Assorted
 Bread/Milk
 Orange Juice, Instant
 Coffee/Cocoa

LUNCH/DINNER

- 1. 8970-01-294-9230
 Chicken Breast w/Gravy
 Glazed Sweet Potatoes
 Corn
 Pound Cake
 Bread/Milk
 Lemon Beverage Powder
 Coffee
 Peanut Butter/Jelly
- 2. 8970-01-294-9231
 Lasagna
 Green Beans
 Fruit Cocktail
 Bread/Milk
 Grape Beverage Powder
 Coffee
 Peanut Butter/Jelly
- 3. 8970-01-294-9232
 Beef Pot Roast
 White Rice
 Mixed Vegetables
 Chocolate Cake
 Bread/Milk
 Grape Beverage Powder
 Coffee
 Peanut Butter/Jelly
- 4. 8970-01-294-9233
 Barbecue Pork
 Roll
 Macaroni & Cheese
 Peas and Carrots
 Applesauce
 Spice Cake
 Milk
 Cherry Beverage Powder
 Coffee
- 5. 8970-01-294-9234
 Beef Strips w/Peppers
 Potatoes w/Butter Sauce
 Carrots, Sliced
 Marble Cake
 Bread/Milk
 Orange Beverage Powder
 Coffee
 Peanut Butter/Jelly

BREAKFAST

- 6. 8970-01-295-0342
 Western Omelet
 Pork Sausage Links
 Peaches
 Blueberry Cake
 Bread/Milk
 Coffee/Cocoa
 Orange Juice, Instant
- 7. 8970-01-295-1148
 Omelet w/Sausage and Potatoes
 Ham Slices
 Fruit Cocktail
 Oatmeal, Instant, Assorted
 Bread/Milk
 Orange Juice, Instant
 Coffee/Cocoa
- 8. 8970-01-294-9227
 Creamed Ground Beef
 Potatoes w/Bacon Pieces
 Pears
 Oatmeal, Instant, Assorted
 Bread/Milk
 Grape Juice, Instant
 Coffee/Cocoa
- 9. 8970-01-294-9228
 Western Omelet
 Ham Slices
 Peaches
 Bread/Milk
 Orange Juice, Instant
 Coffee/Cocoa
- 10. 8970-01-294-9229
 Eggs w/Ham
 Pork Sausage Links
 Oatmeal, Instant, Assorted
 Apple Coffee Cake
 Bread/Milk
 Grape Juice, Instant
 Coffee/Cocoa

LUMCH/DINNER

- 6. 8970-01-295-0333
 Chicken Cacciatore
 Potatoes w/Butter Sauce
 Green Beans
 Chocolate Pudding
 Bread/Milk
 Lemon Lime Beverage Powder
 Coffee
 Peanut Butter/Jelly
- 7. 8970-01-295-0334
 Hamburger
 Hamburger Roll (not
 unitized)
 Beans w/Bacon Sauce
 Fruit Cocktail
 Milk
 Orange Beverage Powder
 Coffee
 Cheese Spread-36
 Catsup/Relish/Mustard
- 8. 8970-01-295-0335
 Chili Con Carne
 White Rice
 Corn
 Marble Cake
 Bread/Milk
 Cherry Beverage Powder
 Coffee
 Peanut Butter/Jelly
- 9. 8970-01-295-0336
 Turkey slices w/Gravy
 Potatoes in Butter Sauce
 Mixed Vegetables
 Blueberry Dessert
 Pound Cake
 Bread/Milk
 Lemon-Lime Beverage Pwdr.
 Coffee
 Peanut Butter/Jelly
- 10. 8970-01-295-0337
 Beef Tips w/Gravy
 Rice
 Peas & Carrots
 Chocolate Pudding
 Bread/Milk
 Grape Beverage Powder
 Coffee
 Peanut Butter/Jelly

TOTALS BREAKFAST	WATER (G)	PROTEIN (G)	4 FAT (G)	ASH (G)	CA		PHOS (MG)	IRON (MG)	SODIUM (MG)		POTASS MAG (MG)	MAGNESIUM (MG)	NACL (G)	ZINC (MG)		CHOLESTROL (MG)
DAI	Ħ															
-	585.48	48.37	38.70	12		1 1 1	046	7.79	2382		2585	180	4.05		8	288
8	482.59	63.26	57.32	5		100	808	10.77	2885		1774	168	4.60		80	408
m	547.58	54.66	28.28	ō		808		9.75	2227		1821	131	3.51		11	193
•	511.89	49.67	68.74	<u>ō</u>	58	461		7.16	2320		1708	112	3.97	4.71	Ξ	300
in	580.34	59.90		<u>.</u>		_		9.73	2791		2658	180	4.85		63	290
9	542.08	50.70		Ξ				8.71	2630		1803	122	4.37		<u>o</u>	303
1	531.26	63.50		=				8.28	2502		2266	167	4.32		6	426
•	600.63	49.47	33.25	=		463	905	8.15	2081		2 100	178	3. 18		õ	77
on	530.61	54.93	33.59	0		481		7.04	2296		1775	125	3.92		69	327
ō	427.80	58.68	61.98	Ξ.		519 1	121	9.97	2324		2155	160	3.70		. 16	316
MEAN	534.03	55.31	47.48	Ξ.	59 5	502	. 196	8.73	2444		2064	152	4.05	9.9	.65	293
MEAL REQUIREMENTS	ENTS															
		33.33	53.3		,4	267	267	6.0	1667-2334		625-1825	133		5.0	•	
	∢ [볮	TOTAL A	ပဋိ	181	82	NIACIN		B6 F0	FOLACIN	812		ы <u>(</u>	2 OH2	CALORIES	WEIGHT
	(10)	() E	(10)) E	() K	9	(SW)	.		(s) = (s)	(9)E			9		9
-	3600	.047	3680	119	1.52	1.15	10.8	-	.05	131	1.78	60		60.90	1362	890
7	2590	.033	2650	43	1.32	1.30	8.8		.91	88	2.28	7.	7.08 23	227.02	1677	842
m	3090		3090	116	1.54	1.29	11.2	_	S. S.	9/	1.44	₹		16.13	1338	855
▼ 1	3620	.034	3680	+	1.32		9.6		88.	2	2.64	₹		27.20	1326	768
	3060	.085	3190	9=	1 .36	1.24	1.0	-	<u>\$</u>	8	2.55	ý		187.98	1399	887
1 Q	3420	.034	3480	- -	1.37	1.24	φ :	•	8.8	6	2.48	eo •	. 4 3	181.83	1516	851
~ a	35.	950.	23.00	9 9	 	2 6		-	2 u	2 G	 64.	• (•	7.0.20	1317	200
σ.	3420	25.0	3480	- -	2 . 4	. + 7	ο α 2 σ		6.0	; -	7. 4	, L		127 75	101	755
5	3150	0.13	3170	<u> </u>	 	3	, c	•	98		2.48	4	87	183.54	1527	744
•))		2	?		;	-	3	}	•					
MEAN	3136	.036	3191	102	1.43	1.21	6.6		86.	98	2. 10	ý	æ. 8.	185.65	1391	833
MEAL REQUIREMENTS	ENTS		!		;	i		,	;	!	•	(
1/3 AR 40-25			1670	20	0.60	0.73	8.0(N.E	o (`	. 73	133	0	m	<u>ت</u> ص	146.7	1200	
	PE	PERCENT OF CA	CALORIES FROM	•.	PROTE IN FAT		_									
				J	CHO	6 1	PERCENT	_								

RECORD OF NUTRITIVE VALUES TRATION FYSO REVISED

TOTALS	WATER (G)	PROTEIN (G)	FAT (G)	ASH (G)	CALCIUM (MG)		PHOS (MG)	IRON (MG)	SDD1UM	M POTASS (MG)		MAGNESIUM (MG)	NACL (G)	ZINC (MG)	CHOLESTROL (MG)	ROL
	DAY															
•	611 20	AG 25	F 2 47	5			911	9.60	2295	1950			3.76	4.88	O n	96
- (7 7	47 42	29.92	2	. 6	196		7.95	1839				3.23	7.18	in.	54
• •		80 S	48 43	=		_		4.49	2648				4.81	10.08	7	27
•	7 1 1	20.72	50.72	5		726		8.78	2876				5.17	3. 12	_	11
r u	40.0	59.46	36.46	Ç				8.94	2131			164	3.68	9.75	+3	ဝ္က
שמ	74.2	67.24	39.17	=			740	9.21	2393				4.57	6.64	12	2
7	108	65 46	80 08	=		_		16.1	2310			145	3.32	3.86	_	2
- 0	A	66.60	65. 14	Ξ			922 1	2.49	3338				6.45	9.57	-	36
0 0	2 6	86.00	10.88	ç				9.55	2368			179	4.35	5.99	œ.	81
. ō		61.64	37.50	=	25 4			11.23	2763	1732		204	4.95	8.63	œ	37
MEAN	657.51	64. 13	47.78	6	84 5	578	894	10.12	2496	1824		186	4.43	6.97	O1	66
MEAL REQUIREMENTS 1/3 AR 40-25	MENTS	33.33	53.3		~	267	267	6.0	1667-2334	134 625-1825		133		5.0		
146	•	A LATOT TOTAL A	OTA! A	ų	č	82	NIACIN			FOLACIN	812	ű	G#S	CALORIES		VEIGHT
	(10)	(MG)	(30)	(MG)	(MG)	(SM)	(MG)) (DM)	(MCG)	(MCG)	(DM)				9
•	1340		2910	រព ព	68	0.0	26.4		.73	104	1.27	7.80	•	_	570	952
- c	•	•	0860	20	06		7.1		. 44	156	1.34	3.22	172		ဝ္ပ	905
4 (ď	6840	0 C	4	1.29	20.7		. 56	114	2.01	4.36		1573		973
→ ◀		יש פ	11300	4	90.	1.40	13.4		10	126	2.30	3.57	212			1047
r Kr	•		8060	, KO	82	.94	12.1		.40	131	1.66		168		=	8
, w)	3200	53	.77	1 .06	18.5		.48	208	1.30	2.93	192	_		1057
			4210	62	1.65	1.12	12.5.		1.61	62	83	. 72	17.		390	905
		174	1600	53	1.16	1.13	17.4		.46	116	2.36	5.08	226		1760	985
0		e	7700	53	. 92	1.09	21.0		.50	122	1.49	•	20 40 70		1704	90
\$		Ψ	11720	55	1.17	1.05	15.2		.48	107	1.66	4.32	226	88.	492	100
MEAN	1849	2.805	6053	53	1.05	1. 12	16.4		19	124	1.63	₩.	198.	57 148	-8	979
MEAL REQUIREMENTS 1/3 AR 40-25	EMENTS		1670	20	0.60	0.73	B.0(N.E.)		0.73	133	. 0.	6.	146.7		1200	
	4	PERCENT OF CALORIES FROM:	ALORIES		PROTE IN FAT CHO	1 - 17 - 29 - 54	PERCENT PERCENT	p= }= b=								

DAY 1 BREAKF	WATER (G)	PROTE IN (G)	FAT (G)	A SH (G)	CALCIUM (MG)	<u>م</u>		••	SODIUM (MG)	POTASS (MG)	MAGNESIUM (MG)		, ,	ZINC CH	CHOLESTROL (MG)	
WEST OMELET POTATO/BACON PEACHES OAT/APPLE/CN OAT/APPLE/CN ORANGE JUICE COCOA BEV PD COFFEE INSTA	113.31 107.53 131.03 3.78 26.70 .22 .56	16.24 9.51 17.74 1.10 1.10 1.42	23.7. 22.7. 22.98 22.98 24.00 25.5. 26.00	3.10 2.72 2.72 1.07 1.07 1.00 1.00 1.00	7 2 3 5 5 5 6 5 6 5 6 5 6 5 6 5 6 5 6 5 6 5	249 165 191 191 299 999	2		945 688 136 380 107 107	0.82 8 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9	400 8 4 1 2 1 4 5 6 5 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	4	1.48 1.48 00.21	1.6.1 2.2.1 2.2.2 3.8 8.8	25 4 6 1 8	
		48.37 38.7(CAROTENE TOTAL A	38.70 TOTAL A	12.3 4	528 81	1046 1046 1046	I ACI N	86	2382 22 FOLACIN (MCG)	8 8 15	180 812 (MCG)	я <u>(</u>	4. 05 6. 05	5.88 CALORIES	288 .S. WEIGH1 (G)	
	(10)	(MG)	(10)	(9 40)	_	(B)	(MG)	(MG)	E CE		MCG)	(MC)	3		9	
VEST OMELET	570	.034	630		£.	.32	2.4	<u>+</u>	55		.64	6.75	10.38	265	161	_
POTATO/BACON)))	c	=	=	6.6	4	16		. 16	. 79	30.44			_
DEACHER DEACH	A C R		250	• ਪ	3	8	-	5	, IO				32.94			
OAT /ABBI E /CL	0 0	610	8 8)	1 4	2		9	=			1.20	46.90			_
	2	2	3		<u>.</u>		· •	6	30				37.88			
ODANCE BITCE	970		370	70	R		:	})				19.56			~
COCO PEC COLCE	270		279		. 4	8 8	· -	57	0		Ť.	5	15.01			_
COCCA DEV TO	})	, a	?	8 8	. ▼	8	1		1		1.10			_
MILK LOWFAT	460		460	9 69	60.	37.	. ei	음 -	11		.83		10.89			
	0090	747	2680	9	52	t.	Ç	105	131		1.78	8.89	205.09	1362	068	_
	3	· • • • • • • • • • • • • • • • • • • •	2005	D -	70.	2	2	?) :))				

HOLESTROL (MG)	6.00 m	408
-	6.4 2.9 2.00 5.00 6.00 8.00 8.00 8.00 8.00 8.00 8.00 8	10.08
NACL (G)	2.1. 8.6.1.2. 0.2.2.0.0.0.0.0.0.0.0.0.0.0.0.0.0.0.	4 . 6 0
MAGNESIUM (MG)	000 000 000 000 000 000 000 000 000 00	468
POTASS (MG)	2260 2460 2460 2446 2446 2446 2446	1774
SODIUM (MG)	1038 142 477 380 30 107 111	2885
IRON (MG)	0.0 ++ 0.0 0.4 0.4 0.4 0.4 0.4 0.4 0.4 0.4 0.4	10.77
PHOS (MG)	24 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	1000
CALCIUM (MG)	33 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	501
ASH (G)	044+++++++++++++++++++++++++++++++++++	12.14
FAT (G)	6.22 6.22 7.22 7.22 7.22 7.22 7.22 7.22	57.32
PROTEIN (G)	6. 44 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	63.26
WATER (G)	107.52 123.67 123.67 16.92 16.92 1.28 1.28 202.33	482.59
DAY 2 BREAKF	DMLT/SAUSPOT CR GR BEEF CAT/STRAWBER BLUEBRY CAKE BREADWHITE COCOA BEV PD COFFEE INSTA	SUM

	4 (01)	•	(MG) (IU)	ပ ်။	8 1 MG ()	82 (MG)	NIACIN (MG)	86 (MG)	FOLACIN (MCG)	812 (MCG)	E (MG)	2 8 8	CALORIES	WEIGHT (a)
OMLT/SAUSPOT	480	.022	520		9.5	.31	. .	+:	21	.32	3.21	7.44		101
GAT/STRAWBER	180	.010	200		- 55	<u>.</u> 2	м в ю	68	5 5	8 6.	1. 15 1. 32	7.04		4 5
BLUEBRY CAKE BREADWHITE					6 .	7.9.	 	<u>.</u> 6	က ဝ္ဂ		1.25	52.60 37.88		63
GRAPE JUICE COCOA BEV PO COFFEE INSTA	1470		1470	o 7 c	8.8	ន់ន់	♥	78.	81	£.	5.	15.01	101.	5 2 S
MILK LOWFAT	460		760	9 64	8	3.6		3÷	=			1.10		227
SUM	2590	.033	2650	4 3	1.32	4.30	. 80	6 .	60	2.28	7.08	227.02		674

DAY 3 BREAKF	WATER (G)	PROTEIN (G)	N FAT	ASH (G)	CALCIUM (MG)	(DM) (MG)	S IRON		SODIUM PO (MG) (POTASS (MG)	MAGNESIUM (MG)	M NACL			CHOLESTROL (MG)
BRDPDG/M/HAM MADIE SVDID	98.29	12.51	7.05	1.88		7				248	21	1.38		1.50	117
HAM SLICES	56.43	21.35	. . 5	 	2 4 €	175			738	224	22	1.50		2.49	58
APL COFFE CK	22.36	3.56	5.31	- 50.		<u>+</u>				90	.	4.		<u>.</u> 8	
BREADWHITE	26.70	6.52	2.40	1.50		7				79	11			.46	
DRANGE JUICE	. 22	- •	.37	. 75		Ñ				380	~ !				
COCOA BEV PD	95.	1.42	3.51	- 8:		Φ				246	17	. <u>.</u>	.2.		
MILK LOWFAT	202 . 33	7.55	. 4 8. 8	1.68	277	215				349	32			88.	.
SUM	547.58	54.66	28.28	10.64	508	926	6 9.75		2227 18	1821	131	9.5	_	5.47	193
	A (IU)	CAROTENE TOTAL A (MG)	TOTAL A (TU)	ο (<u>Β</u> Ε)	B1 (MG)	82 (MG)	NIACIN (MG)	B6 (MG)	FOLACIN (MCG)		812 (MCG)	E (MG)	0 (9 (9)	CALORIES	WEIGHT (G)
BRDPDG/M/HAM			450		_		. . .	60	73			2.40	30.27	235	150
MAPLE SYRUP						8	o.	8	0				21.08	84	28
HAM SLICES			;	•	. 17	.17	3.2	÷.	7	•	. 17	. 25	8;	132	80
API COFFE CK	54 0		54.0	יי	5 8 5	ج ان	• •	5 5	·			4 70	21.30 48	25.0	<u> </u>
BREADWHITE					S =	9	. 60	8	• ဇ္ဇ			:	37.88	199	75
ORANGE JUICE	370		370	79	5	.05	9.		1				19.56	86	22
COCOA BEV PD	1470		1470	24	99.	9 0.	- .	.57	8	-	. 15	5	15.01	97	22
COFFEE INSTA				©		8	₹.	8					- . - 0	4	-
MILK LOWFAT	460		460	7	60.	.37	ú	₽.	=		. 83		10.89	- 13	227
SUM	3090		3090	911	1.54 1	1.29	11.2	1.05	16	-	1.44	4.58	216.13	1338	855

DAY 4 BREAKF	WATER (G)	PROTEIN (G)	FA1 (6)	ASH (6)	CALCIUM (MG)	PHOS (MG)	IRON (MG)	200 W)	SODIUM POTASS (MG)		MAGNESIUM (MG)	NACL (0)	ZINC (MG)		CHOLESTROL (MG)
OMELET/BACON	100.00	19.65	29.45	3. 18			2.31	± 10			121	2.35	,; e		247
BRKF SAUS DR	50.98	12.69	17	40		. 60	4.	•			€		•	51.5	
PEACHES PREADMITTE		. 52	2.40	- 20		73	1.88	60			17		`.	9	
OMENDATION OF THE PERSON OF TH	20.00	10	.37	.75		29	.37				n !	•			
20100 JOHNSON		1.42	3.51	- 8		66	7 .	-			47	5.5			
COCCA DEC TO	6	8	8	. 12		ID.	.07				7	3			•
MILK LOWFAT	202.33	7.55	4.35	1.68		215	=	-			32		0		2
Sund	511.89	49.67	68.74	10.58		833	7.16	23			112	3.97	•		
					•										
	•		10101	C	•	-	ACIN	88	FOLACIN	812				CALORIES	WE I CHIT
	(UL)	(MG) (10)	(313)) (E	(9 4 ()	(MG)	(MG)	(BEG)	(MCG)	(BOM)	(SMS)		(9)		<u> </u>
	;	700	6				87. 10.	.13	6	8 .			8.34	377	161
DATELET/BACON	2		}				1.9	.03	8	. 86			1.49	313	8
DEADLINE OF	5		0880	6 7			- 0.	93	ស				12.94	92	ה ה ה
DOCADART TE	})	1			4.8	0	စ္တ				37.58 50.50	55 C	0 5
DOANGE HITCE	370		370	79			•	;	•	•		•	0.0	9 6	7 6
COCOA BEV PO	1470		1470	24				.57	N	<u>.</u>	•	D	5 5	7	-
COEFEE INSTA				•			₹.	8	•	•		•	2	•	
MILK LOWFAT	94		9	7	8		.	₽.	=	8			10.88	2	
SUM	3620	.034	3680	138	1.32 1	1.11	9.6		02	2.64	4.6	_	27.20	1326	766

SODIUM POTASS MAGNESIUM NACL ZINC CHOLESTROL (MG) (MG) (MG) (MG)	22 2.20 3.21 32 2.21 4.63 7 .13 47 .22 1.20 17 .21 17 .21 4 .00 .88	2658 180 4.85 10.53 290	19 .80 3.53 9.16 356 161 19 .77 1.54 15.88 177 154 2 31.68 177 154 16 1.08 46.83 237 60 30 37.88 199 75 2 .15 .15 15.01 97 22 11 .83 10.89 113 227
IRON SO (MG) (_	9.73	11. 00. 00. 00. 00. 00. 00. 00. 00. 00.
CALCIUM PHOS (MG) (MG)		562 1123 B2 NIACIN (MG) (MG)	. 37 . 53 . 00 . 05 . 05 . 06 . 06 . 06 . 06 . 06 . 06 . 06 . 06
ASH CAL(8.6. 1. 1. 1. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2.	13.31 5i	2 2 2 2 2 2 2 4 4 5 5 5 5 5 5 5 5 5 5 5
IN FAT	82 2.6.9.5.6.4.7.6.6.6.6.6.6.6.6.6.6.6.6.6.6.6.6.6	45.30 TOTAL A (IU)	630 60 200 1470 460
PROTEIN (G)	19.76 17.73 1.33 5.51 6.52 1.10 1.42 1.42	59.90 45.30 CAROTENE TOTAL A (MG) (IU)	. 032 . 039 410
WATER (G)	101.48 112.68 132.80 26.70 20.70 20.03	580.34 (1U)	370 1470 460
DAY 5 BREAKF	OMEL/BCN CHZ BEEF HASH PEARS OAT/MAPLE/BS BREADWHITE ORANGE JUICE COCOA BEV PD COFFEE INSTA	SOM	OMEL/BCN CHZ BEEF HASH PEARS OAT/MAPLE/BS BREADWHITE ORANGE JUICE COCOA BEV PD COFFE INSTA

DAY 6 BREAKF	WATER	PROTE IN	FAT (6)	ASH (G)	CALCIUM (MG)	PHOS (MG)	IRON (MG)	OOS M	SODIUM PO	POTASS (MG)	MAGNESIUM (MG)		NO		CHOLESTROL (MG)	_
		76 91	17.62	67				en i		70	24	2.20		1.6.1	251	
MEST OFFICE I	50.98	12.69	28.49		Ç.	7.		4)		157	<u> </u>			<u>.</u>	5	
PEACHES	131.03	.74	17	•	ın (- (•		, 10 10 10 10 10 10 10 10 10 10 10 10 10 1	۸ (ĸ.		8		
BLUEBRY CAKE	16.92	4.43	8.22			2 6		(7)		79	17			94.		
BREADWHITE	26.70	6.52	2.5	2 .	3 =	200				380	7					
DRANGE JUICE	. 22					.66 6		_		246	17	7	= (:
COCOA BEV PO	8 6	: 8	8			SO				7	7	ن	_	9	•	
MILK LOWFAT	202.33	7.95	4.35	1.68	277	215		•		349	32		•	, ,	9	
1	542 08	50.70	65.13	11.67	5 to	865		*	2630 18	1803	122	4.37		₽.	303	
		!		•				٠ ﴿	EDI ACTR	_		ш	3	CALORIES		‡
	₹	CAROTENE TOTAL A (MG) (1U)	107AL A (110)	∵ (2	()#()	7 (9 E)	(MG)	<u> </u>	(MCG)	=	_	(D)	(9)		(e)	
							. 4	71	#C		79.	6.75	10.38	5		<u>.</u>
WEST CHELET	970	.034						8	~			. 29	1.49	313		8
BRKF SAUS DR	Ş		088				4.0	8	n			;	32.94	ָהַ לָּק ב		n c
PEACHE S	3		}	1			1.3	ō	~			1.25	22.00	9 4) L
BLUEBRY CARE							9 .	6	90				DD	Ē		. c
CRANGE JUICE	370		370	79			.	:	•		ř		10.01	ם ה		2
COCOA BEV PO	1470		1470	7,			;•	<u> </u>	•		?		- 0			-
COFFEE INSTA	94		400	B (1	8	36		2	=		.83		10.89	=	_	27
	•		!	;		•	•	S	ţ	~	2.48	8.43	181.83	1516		
SCH	3750	.034	3480	9	1.37		D.	?	2	•	<u>:</u>					

STROL)	O. as	6 WEIGHT	161 163 163 122 122	227
CHOLESTROL (MG)	0 80 81 81 81	.39 426 CALORIES W	3 1 3 2 1 3 2 1 3 2 1 3 2 1 3 2 1 3 2 3 4 1 3 2 3 4 1 3 2 3 4 1 3 2 3 4 1 3 2	113
ZINC (MG)	2.6 2.4.9 2.4.9 3.4.9 88	ω .	400 mm m 00 400 mm m 00	20 88
(e)	2. 38 22 21 	4.32 GE	•	_
		m (546)	3.21 2.25 1.08	4.69
MAGNESIUM (MG)	6-84-C-46	167 B 12 (MCG)	. 17	.83
POTASS (MG)	221 2221 244 240 246 246 341	1266		
MO I OM (MG)	1038 113 1113 380 2 107 113	2502 2 POLACIN (MCG)	21 7 7 30 2	88
•		B6 (MG)	± ± 5 5 6 5 6 5 6 5 6 5 6 5 6 5 6 5 6 5	5. 6.
IRO FEG	2.5 2.4 2.4 2.4 2.4 2.4 2.4 2.4 2.4 2.4 2.4	NIACIN (MG)	- 0 4 0 0 - 4	2 7
PHOS (MG)	81 81 82 84 84 85 85 85 85 85 85 85 85 85 85 85 85 85	80 On		
(MG)	55 4 4 1 1 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	492 82 (MG)	•	•
ASH C.	22.80 2.40 2.40 2.40 2.40 3.40 3.40 3.40 3.40 4.40 4.40 4.40 4	11.42 C B1 G) (MG)	0.1.0.0.0.0.0.0.0.0.0.0.0.0.0.0.0.0.0.0	1.57
		* *		116 2
FAT (G)	23. 55 20. 55 20	42.46 TOTAL A	340 200 370 1470	3360
PROTE IN (G)	21.35 21.35 21.35 85.55 1.10 1.42 7.60 7.65 8.65 1.40 1.40 1.40 1.40 1.40 1.40 1.40 1.40	63.50 42.4 CARDTENE TOTAL A	. 0.22	.036
WATER (G)	107.52 56.43 133.93 3.54 26.70 .22 .96 .03	531.26		460
DAY 7 BREAKF	OMLT/SAUSPOT HAM SLICES FRUIT COCKTL OAT/MAPLE/BS BREADWHITE ORANGE JUICE COCGA BEV PD COFFEE INSTA MILK LOWFAT	NO.	OMLT/SAUSPOT HAM SLICES FRUIT COCKTL OAT/MAPLE/BS BREADWHITE ORANGE JUICE COCCOA BEV PD	MILK LOWFAT

									_		AND THE PARTY OF		21NC		CTDO
DAY 8 BREAKF	WATER	PROTEIN (a)	44 (g)	YSH (e)	•			(9M)	(MG) (MG)		(MG)	(0)	(BMG)	04	(DM)
	è			•							•		,		•
	100 47	•• 33	12 84	2.28	<u>.</u>					0	8	1.31	4.81	2	2
CN GN BEET	143.05		7	2 78	60					10	Ę	1.51	- . 6		o
POTATO/BACON		2 8			*					2	7		£.	_	
PEARS	132.80	? .			, Ç					6	39	. ±3	\$.	_	
OAT/STRAWEER	M. 61	D.	6.9							•	17		97.		
BREADWHITE	26.70	20.0	3 8	3 *	=						.	.0			
GRAPE JUICE	1.25	2								•	17	.21			
COCOA BEV PO	90.	1.42	E	3:			•					8			
COFFEE INSTA	8	8	8	. 12						- 6	, 6	?	9		•
MILK LOWFAT	202.33	7.55	4.35	1.68						3 1	7			•	•
1	63	49.47	33,25	11.20	463	905	2 8.15			0	178	3.18	8.60	77 (-
															•
									•						
							٠								
	•					6	21.04.12	2	EDI ACTA	•		_		CALORIES	WEIGHT
	4 <u>5</u>	(MG) (IU)	((() () () () ()) (8 (8 (9)	(S#)	(SE)	(DM)	(S)	(MCG)	(MCG)	_	(D#)	(0)		9
						•	G	6	Ş	9			7.01	214	184
CR GR BEEF				•	<u> </u>	? =	9	4	9	-			31.05	33	161
POTATO/BACON				, 0		6	•	8	N				31.68	5	165
FEARS	9		Ş	•	12	8	, en	03	42		-		47.81	234	\$
DAT/STRANDER	2	5.	3		. .	9	-	8	30				37.88	66	22
				•	8	S	₹.						47.30	7 87	2
GRAFE JOICE	0671		1470	. 40	99	8	-	. 57	~	Τ.			15.01	91	22
COCCA BEY TO	2		•	•)	8	•	8					<u>-</u>	₹	-
MILK LOWFAT	8		9	, ca	8	.37	'n	Q	Ξ		<u> </u>		10.89	=======================================	227
		!		;		8	• •		3	•		2 42 2	229.73	1418	924
	210	o. 0	2130	2	1.32	S.	9. 2	D P	5	•				?	

16.24 17.62 3. 21.35 5.16 2. .74 .17 6.52 2.40 1.10 1.42 3.51	.03 .00 .00 .00 .00 .00 .00 .00 .00 .00	A CAROTENE TOTAL A C (IU) (MG) (IU) (MG)	570 .034 630	550 550 5	370 370 79 1470 t470 24		3420 .034 3480 118
2.40 2.40 2.40 2.40 2.40 2.40	33 . 85 . 86 . 89 .		630				
6 W				ស	79 24	80 70	
	· · •	ပ ဋ္ဌိ		ស	o ∡	80 70	8
0-0000	0 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9 9	_					_
77 4 8 8 5 4 5 6 5 4 5 6 5 6 5 6 5 6 5 6 6 6 6 6	2772						
		82 MG)	.32		8 8	3.8	1.17
		NIACIN (MG)	4.6	 0 8 0	9 . ~.	<u>4</u> .	8.6
22.39 1.35 1.35 1.35 1.37 1.37	9 4 7 7	,					Ť
945 10 10 2 10 10 10	113						
	·	ACIN	55	30 au	8	=	==
42.0 + 2+	12 32 12 32	812 (MCG)	. 64		3	.83	1.78
4		E (MG)	6.75		5		7.15
	8 8	G G	ق.	32.9 37.8	10 10 10 10	- O	127.75
26	. ຄ. ສ. ຄ. ສ. ຊ.	_					_
25 88	18						33 755
	10 77 249 2.39 945 304 24 2.20 1.61 11 4 175 1.35 738 224 21 1.50 2.49 40 5 18 .45 10 152 8 .15 .15 50 63 73 1.88 380 79 17 .46 75 18 29 .37 2 380 2 00 34 99 .41 107 246 17 .21	10 77 249 2.39 945 304 24 2.20 1.61 11 4 175 1.35 738 224 21 1.50 2.49 10 5 18 .45 10 152 8 .15 .15 50 63 73 1.88 380 79 17 .46 75 18 29 .41 107 246 17 .21 10 2 .5 .9 .41 .41 .40 .88 12 2 5 .0 .1 .11 .11 .349 .32 .559 56 481 864 7.04 2296 1775 125 3.92 5.59	77 249 2.39 945 304 24 2.20 1.61 25 4 175 1.35 738 224 21 1.50 2.49 5 5 18 .45 10 152 8 .15 .21 .21 .22 <t< td=""><td>77 249 2.39 945 304 24 2.20 1.61 251 58 4 175 1.35 738 224 21 1.50 2.49 58 5 18 .45 10 152 8 .15 .16 18 29 .41 107 246 17 .21 277 215 .11 113 349 32 .88 18 277 215 .11 113 349 32 .86 .18 481 864 7.04 2296 1775 125 3.92 5.59 327 (MG) <td< td=""><td>77 249 2.39 945 304 24 2.20 1.61 251 58 18 58 58 18 18 58 58 18 18 18 58 18</td><td>77 249 2.39 945 304 24 2.20 1.61 251 58 48 58 58 48 48 58 58 48 48 48 58 48 48 48 58 48 48 48 48 58 48</td><td> 10</td></td<></td></t<>	77 249 2.39 945 304 24 2.20 1.61 251 58 4 175 1.35 738 224 21 1.50 2.49 58 5 18 .45 10 152 8 .15 .16 18 29 .41 107 246 17 .21 277 215 .11 113 349 32 .88 18 277 215 .11 113 349 32 .86 .18 481 864 7.04 2296 1775 125 3.92 5.59 327 (MG) (MG) <td< td=""><td>77 249 2.39 945 304 24 2.20 1.61 251 58 18 58 58 18 18 58 58 18 18 18 58 18</td><td>77 249 2.39 945 304 24 2.20 1.61 251 58 48 58 58 48 48 58 58 48 48 48 58 48 48 48 58 48 48 48 48 58 48</td><td> 10</td></td<>	77 249 2.39 945 304 24 2.20 1.61 251 58 18 58 58 18 18 58 58 18 18 18 58 18	77 249 2.39 945 304 24 2.20 1.61 251 58 48 58 58 48 48 58 58 48 48 48 58 48 48 48 58 48 48 48 48 58 48	10

DAY 10 BREAK	WATER (G)	PROTEIN (G)	FA (6)	ASH (G)	CALCIUM (MG)	PHOS (MG)	IRON (MG)	SODIUM (DM)	POTASS (MG)	MAGNESIUM (MG)	NACL (G)	ZINC (MG)	CHOLESTROL (MG)
HAM EGGS	120.84	20.56	14.55	2.81	63	304	3.07	104	297	22	1.51	1.61	263
BRKF SAUS DR	20.88	12.69	28.49	1.95	÷	74	1.56	296	157	=	1.4.		34
OAT/APPLE/CN	3.78	5.27	2.98	1.07	23	191	8.	136	200	97	÷.	1.20	
APL COFFE CK	22.36	3.56	5.31	1.03	25	131	1.45	286	9 0	o	7.	8	
BREADUMITE	26.70	6.52	2.40	5.50	63	73	1.88	380	79	7		. 46	
ORANGE JUICE	. 22	- 5	.37	.75	\$2	29	.37	~	380	~			
COCOA BEV PO	3.	1.42	3.51	- 8	34	66	₹.	101	246	11	.21		
COFFEE INSTA	8	8	8	. 12	~	I O	.07	-	7	•	8		
MILK LOWFAT	202.33	7.55	4.35	1.68	277	215	=	- 13	349	32		88.	•
SUR	427.80	58.68	61.98	11.91	519	1121	9.97	2324	2155	5	3.70	4.16	316

	(10)	CAROTENE (MG)	TOTAL A	ပ ်။	# (OM)	82 (862)	NIACIN (MG)	. (B.)	FOLACIN (MCG)	8 12 (MCG)	E (0 (0 ()	중 (S	CALORIES	WE LCHT (a)
HAM EGGS	670		610		Ŧ.	.43	2.6	8	S C	.64	1.45	1.88	221	191
BRKF SAUS OR		,	•		- ;	- 1	o. -	6	~	9	. 29	1.49	313	8
DAT/APPLE/CN	<u>.</u>	E10.	8		\$	ġ	₹.	6	=		1.20	46.90	236	3
APL COFFE CK					8	÷.	-	6	~		1.78	48.84	257	=
BREADWHITE					Ø T .	9	1.8	.0	ဓ			37.88	199	2
ORANGE JUICE	370		370	79	5	8	•					19.56	98	22
COCOA BEV PO	1470		1470	54	9	8	₹.	.57	~	ŧ.	5	15.01	97	ឌ
COFFEE INSTA				•		8	₹.	8				. 0	•	-
MILK LOWFAT	9		9	~	8	.37	ć.	₽.	=			10.89	113	227
SUM	3150	.013	3170	113	1.55	1.39	9.0	9	S	2.48	4.87	183.54	1527	744

DAY 1 DINNER	WATER (G)	PROTEIN (G)	FAT (G)	ASH (6)	CALCIUM (MG)	M PHOS	IRON (MG)	20 2	SODIUM PO	POTASS (MG)	MAGNESIUM (MG)	MACL (G)		ZINC CHO	CHOLESTROL (MG)
				6						0.0	47	1.66		2.22	78
CHIX BR/GRVV	163.50	38.03	10.3							88	5	.7		8	
GL SW POTATO	120.61	80.00 00.00		2 2	8	A K			221	179	17	ĸ.		8.	0
CORN WAY D	64.00	9.50		3 6						83	u n	9.		.74	
POUND CAKE	11.52	9 . .	23.40	2 6						79	17			.46	
BREADWHITE	26.70	6.52	2.40	 						7	35	7		.57	
PEANUT BUT	. 28	6 .30	9.59	. G						•	; -	C			
JELLY	4.85	.	.0	.03						o (-	•	•		
BEVERAGE BSE	8	8	8	19						٠;	•	8	5		
COFFEE INSTA	03	8	8			ស				- (• 6	<u>ر</u>	2	0	9
MILK LOWFAT	202.33	7.55	4.35	1.68						640	35			00.	2
7 615	614.38	69.25	52.47	10.50	476	911	1 6.60		2295 19	1950	208	3.76	9,	1.88	96
	4	CARDTENE TOTAL A	TOTAL A	ပ ဋ	8 † 8 †	82 82 7	NIACIN (MG)	B6 (#G)	FDLACIN (MCG)	-3	B 12 (MCG)	₩G)	2 (9	CALORIES	WEIGHT (G)
			(10)	È						•		. G	7		222
CHIX BR/GRVY				7	9	. 20	4.8	25.	, '		•		40 50		170
GL SW POTATO		. 799	1330		.02	80.	٠.	4	n			P :	10.0		9 9
CODE EK		5.00	270		0	0.	1.2	03	_				18.80		2
DOLLIND CAKE		•)		01.	14	+. 3	6	9			4.91	34.70		9 1
BORADMETE					6	1.	æ. -	.02	90			į	37.88		
DEANIT BIT	S S S		850	17	44	.02	2.4	<u>\$</u>	7			9.	4.39		5
JELLY)	.002	0	0	8	8	o.	8					9. 45	37	- c
BEVERAGE BSE				26									2.79		9 -
COFFEE INSTA				c		8	₹.	8			,		- (
MILK LOWFAT	460		460	8	6 0.	.37	۲.	9.	Ξ		۳. ۳.		0.69		•
SUM	1310	. 960	2910	55	80	1.04	26.4	.73	104	-	1.27	7.80	205. 16	1570	952

CHOLESTROL (MG)	8. *	2
_	2. 2. 4. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2.	7.18
NACL (G)	2. 2. 2. 0. 0.	3.23
MAGNESIUM (MG)	8 6 6 448-8- 46	175
	2004 2004 2004 2004 2004 2004 2004 2004	1363
SOD I UM (MG)	982 236 109 109 113	1839
IRON (MG)	4 4 8 8 8 9 9 9 5 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	7.95
PHOS (MG)	22 22 22 24 25 25 25 25 25 25 25 25 25 25 25 25 25	833
CALCIUM (MG)	562 4 20 63 63 7 2 2 7 2 7 2 7 2 7 2 7 2 7 2 7 2 7 2 7	196
ASH (a)	2	10.51
FAT (0)	6. 22	29.92
PROTEIN (G)	24.73 6.95 6.90 6.30 6.30 6.30 6.30 6.30	47.42
WATER (G)	178.01 95.26 133.93 26.70 2.28 4.85 .00 .00	641.39
DAY 2 DINNER	LASAGNA GREEN BEANS FRUIT COCKTL BREADWHITE PEANUT BUT JELLY BEVERAGE BSE COFFEE INSTA	W ITS

	4 €) CAROTENE TOTAL A	TOTAL A (IU)	ပဋ္ဌိ	8.1 (MG)	82 (MG)	NIACIN (MG)	86 (MG)	FOLACIN (MCG)	B 12 (MCG)	E (863)	중 중 중	CALORIES	VEIGHT (6)
LASAGNA		.590	006			.46	£.5	÷.	82	ž.	2.31	35.58		257
GREEN BEANS		.219	360			8	r.	.02	\$.21	4.68		103
FRUIT COCKTL	340		340	m		69.	ø.	8				31.50		167
BREADUMITE						10	9 .	.02	၉			37.88		75
PEANUT BUT	068		820	17		.02	7.7	Š	=		٠,	4.39		21
JELLY		.00	0	0		8	o.	8				9.15		7
BEVERAGE BSE				5 0								37.56		8
COFFEE INSTA				•		8	₹.	8				1. 10		-
MILK LOWFAT	9		94	7		.37	7.	÷.	Ξ	. 83		10.89	113	227
SUM	1650		2990	8		1.1	7.1	7	156	1.34	3.22	172.72		204

DAY 3 DINNER	WATER (G)	PROTEIN (G)	FAT (6)	ASH (G)	CALCIUM (MG)	PHOS (MG)	IRON (MG)	SODIUM (MG)	TUM POTASS	S MAGNESIUM (MG)	MACL (a)	3) (MG)		CHOLESTROL (MG)
		;	:	94			7 55	Ğ	845	57	1.54		7.45	72
BEEF PUT KST	180.78	7.70		7.00		1		Ç		5	4		8	15
MICE.	3	9 6	- T - O	7		47	-	9		17	•		8	
MIX VEGETBL		20.5		2 4		139				36	•		71	21
CHDC CAKE	13.47		2.6	- 4				ř		17			46	
BREADWHITE	26.70	0.52	2.40	-		7 :	90.	; ÷		80	•		57	
PEANUT BUT	. 28	e. 30	PC . P			2 •	9	•		} ~	• -			
JELLY	4.85	.	.02			- 1	8.			•	•			
BEVERAGE BSE	8	8	8	. 19		0	8			•		5		
COFFEE INSTA	.03	8	8	. 12		r)	.04			• !	•	3.		9
MILK LOWFAT	202.33	7.55	4.35	1.68	1 277	215	Ξ.	-		32			8 8 9	<u>0</u>
SUM	628.64	80.52	48.43	11.50	_	1042	14.49	2648	1896	214	÷	.81 10	10.08	127
	√	CAROTENE TOTAL A	TOTAL A	ပ ရွိ	81 (MG)	82 (83)	VIACIN (MG)	. B6 (MG)	FOLACIN (MCG)	812 (MCG)	я (86	9 9 9	CALORIES	WEIGHT (G)
	(01)	2	(01)		-	_				•				
AREE DOT OCT							11.7	90	27	1.24	1.24	5.96	317	248
DICE								9	17		. 17	47.75	285	170
MIX VEGETRI		3.281	5430					80.	o		. 32	10.70	9 20 1	101
CHOC CAKE	70	610	5					80.	9		1.93	38.31	278	. :
BORANWITE	?)	}					.02	30			37.88	199	62
DEANIT RUT	000		850	17	44	0.		9	7		.70	4.39	129	5 5
. IFI 1 V		005	0	0				8				9. 15	37	4 (
BEVERAGE BSE))	•	5 6								37.56	150	99
COFFEE INSTA				60		8.	₹.	8		-		1.10	7	- 1
MILK LOWFAT	460		460	7	6 0.	.37	c.	9	=	ee.		10.89		177
MOS	1380	3.282	6840	53	1.18	. 29	20.7	.56	114	2.07	4.36	203.69	1573	973

DAY 4 DINNER	WATER (G)	PROTEIN (G)	N FAT	ASH (a)	CALCIUM (MG)	M PHOS	IRON (MG)	SOS	SODIUM POT (MG) (N	SS C	MAGNESIUM (MG)	NACL (G)	ZINC (MG)		CHOLESTROL (MG)
BBO PORK	95.01	24.62	25.26	3.33		270	2.46		618 71	718	48 5	1.67		φ	
HAMBURG ROL	27.20	9.90	4.20	•		5 6				2	22	1.80			25
MAC/CHEESE	123.65		- - - - - - - - - - - - - - - - - - -	1.36		'n				7	20	1.17	8!	8	
PEAS/CARROIS		32.	32	. 25		7				80	וחו	i i			ç
AFTINATOR CAKE	22.73	70.7	5.26			#				so (•	Ž.			2
BEVERAGE BSE	8	8	8			~ •				o <u>:</u>	•	8			
COFFEE INSTA	8.8	8.5	8.5	1.68	2 772	24.				- 6	35	}		88.	5
MICK LUBERS	202.33			•		C			2876 1633	33	153	5.17	מ		11
SUM	715.99	57.29	90.72												
				•			210412	ď	FOI ACIN	60		ш	_	CALORIES	WEIGHT
	ď3	CARUTENE TOTAL A (MG) (IU)	101AL A (1U)) (8	(DM)	(94)	(946)	(S)	(MCG)	3	() (DOM)	(MG)	(0)		<u> </u>
				•		000	0	50	90	÷	1.48	1.31	15.70	389	164
_								8	9				41.80	232	9
HAMBURG ROL		610	6			202	0.	8	11			گ	19.68	216	167
	9		0000			8	0.	Š	φ			.72	10.23	9	120
PEAS/CARRUIS	8	751.0		•		C	6	.05	-				35.18	145	177
APPLESAUCE	8	610	2	•	8	6.	· e.	5	,		•	Ş	40.73	730	7 %
REVERAGE BSE		2	}	5 8		,	•	;					6 5	<u>}</u> ₹	, -
COFFEE INSTA				€0	;	8;	4.	9.9	į		C		68.01	113	227
MILK LOWFAT	9		9	a	6	.37	ĸ.	2	=		3		;)	; }
SUM	940	6.218	11300	Q	1.06	1.40	13.4	8	126	8	2.30 3	3.57	212.87	1537	1047

ROL		VEIGHT (G)	168 169 174 175 175 175 175 175 175 175 175 175 175	006
CHOLESTROL (MG)	8 C C 8 C C S C C C C C C C C C C C C C	ř.	146 146 129 129 139 130 113	241
ZINC (MG)	6.70 .00 .00 .00 .00 .00 .00 .00 .00 .00	9.75 CALORIES		-
(a)	1.20 1.20 1.20 1.20 1.00 1.00 1.00 1.00	88 CHO CHO	3.40 17.76 6.01 8.01 8.78 8.02 8.30 9.15 9.15 1.10 1.10 1.10 1.10 1.10 1.10 1.10 1	168.86
_		9. (P4G)	7.0.00.	3.49
MAGNESIUM (MG)	36 127 14 15 14 15 15 15 15 15 15 15 15 15 15 15 15 15	164 B12 (MCG)	8 . 8 .	1.66
POTASS (MG)	80-44 80-44	1562 GIN	en e 4 6 4 + +	131
SODIUM (MG)	432 443 323 322 380 109 113	FOLACIN (MCG)		
		B6 (MG)	£ 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	4.
TRON (MG)	4.0 4.0 6.0 6.0 6.0 6.0 6.0 6.0 6.0 6.0 6.0 6	7 8.94 NIACIN (MG)	44 4 44	12.1
PHOS (MG)	171 61 115 73 73 73 60 0	.6		
CALCIUM (MG)	10 52 38 63 63 63 77 27	480 B2 (MG)	25.00.00.00.00.00.00.00.00.00.00.00.00.00	46.
		181 186	6.00 6.00 6.00 6.00 6.00 6.00 6.00 6.00	.82
ASH (G)	1.89 1.10 1.50 1.50 1.50 1.50 1.50 1.50 1.50	10.22 C (MG)	0 5088	23
FA1 (6)	8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8	36.46 TOTAL A (IU)	960 5770 20 850 0	8060
PROTE IN (G)	29.37 3.77 9.77 6.30 6.30 7.30 7.55	59.46 36.4 CAROTENE TOTAL A	3.461 .013	3.637
WATER (G)	124.81 138.89 104.76 22.73 26.70 28.70 .00 .00	625.37 (IU)	690 850 460	2000
DAY 5 DINNER	PEPPER STK V POTATO/BIRSC CARROTS SLIC MARBLE CAKE BREADWHITE PEANUT BUT JELLY BEVERAGE BSE COFFEE INSTA MILK LOWFAT	MOS	PEPPER STK V POTATO/BTRSC CARROTS SLIC MARBLE CAKE BREADWHITE PEANUT BUT JELLY BEVERAGE BSE COFFEE INSTA	SUM

177.00 138.85 95.26 101.82.26 26.70 2.28 202.33 202.33	9	(9)	" C	ASH CALCIUM) (SMC)	(E (C)	(SMC)	POTASS (MG)	EDICAME (DM)) (0)	7 (SM)	(MG)	1
	•	9			•		i i		,						
	38.30	11.30	2.60				. 29	873	651	52		2, 12	4.72	97	
		6.61	2, 13				. 13	443	==	27	_	.20	8	₽	_
) ((UBB) UBW =-		8	5				.84	236	S	7		9 .	8		
100000 m		4 78	4				48	230	372	47		Q	8	0	_
							60	380	79	17			. 46		
9 B) C (2 (y) =+			•				36	109	144	35		.24	.57		
NG 19 19 20 20 20 20 20 20 20 20 20 20 20 20 20		n (8		ď	-		č			
O 17 17 20 17 17 17 17 17 17 17 17 17 17 17 17 17		75					3 8	٠ (•	•		·			
(7 (7) e-		8	-			_	3.5	۰ د	> ;	•		8			
(7)		8	. 12			ស	.07	- (4	•		3		•	
5 7	7	4.35	7.				Ξ.	113	349	32			10	D -	_
,	67.24	39, 17	11.41	11 521		740 9	1.21	2393	2158	228		1.57	6.64	125	
4 20	CAROTENE TOTAL (IU)	TOTAL A (1U)	ပ (၅၈၀)	81 (MG)	82 (86)	NIACIN (MG)	98		(MCG)	B 12 (MCG)	F (#G)	GE GE	CALORIES		WEIGHT (G)
	000	960		8	2	Ç			•	.47	.47			82	236
Ş			C	3	8	4.6	0		10	•	. 17	17.7		46	169
>		3	•	3 5	8		Ö		20		.21	4.		3 6	±03
5		§ §		:8	2		Ŏ		m		1.39	62.1		Z	173
•		3		9	-	•	8		9			37.88		199	73
S		9	ţ	*	8	2.4	Ó		7		5.	4.3		29	7
•	8	3	: 0	8	8	0.	Ŏ.					Ŧ.	•	37	=
	\$	•	5	}	· ·							37.5		ဋ္ဌ	8
			•		8	₹.	ō.	٥				¥.		•	-
8		480	~	8	.37	ä	2.	0	=	.		.		ب	227
5	•	3300	6	11	60	18.5	4.		208	.30	2.93	192.33		1391	1057
2		}	}) :	•			1						

DAY 7 DINNER W	WATER (G)	PROTE 1N (G)	N FAT	ASH (6)	H CALCIUM	_	PH05 (MG)	IRON (MG)	SODIUM (MG)	JM POTASS) (MG)	S MAGNESIUM (MG)		NACL (G)	ZINC (MG)	CHOLESTROL (MG)	STROL
	84.81	31.85	17.64	1.78			315 211 66	4.80 3.39	⊕ <u>7</u> 4		76 16	50 50	1.04	1.48		60
HAMBUKG MUL FRUIT COCKTL (CHEESE SPRED GATSUP	133.93 18.20 13.72		15. 69 15. 69 .08 .53	. 38 1. 72 . 52	600		81 25 8 81 50 8	8. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5.	485 208 150	147 55 26 73 6 16		60 6 0	99.	 		.
RELISH BEVERAGE BSE COFFEE INSTA	7.56 .00 .03 .03	8.00 kg.	₽.88¥	-			40 to 12	9857	8 0 - E	3 44	32	40	8	8	-	8
-	607.85	65.46	49.08 80.08	11.02	2 721		9011	11.91	2310	0 2074	145	v î	3.32	3.86		2
	4	CAROTENE TOTAL (MG) (IU)	TOTAL A	ပ (MG)	B 1 (MG)	82 (MG)	NIACIN (MG)		86 F (MG)	FOLACIN (MCG)	B 12 (MCG)	E (MG)	GE GE		CALORIES	WEIGHT (G)
HAMBURGERS Baked Beans Dambig Boil		;			200	25.	w 6	73 CD CD	. 12	15 05		'n	_	.96 .25 .80	290 251 232	137 169 80
TAMBONG KOL FRUIT COCKTL CHEESE SPRED CATSUP MUSTARD	340 3130 280		340 3130 280	22	608.000	8298			8 6	ທ .		Ċ,	-	5.08 5.08 7.77 7.08	55.65.5	4 2 2 ± 8
RELEST BEVERAGE BSE COFFEE INSTA MILK LOWFAT	460		460	7 8 9	6	3.0	• •	4 4	8. 5 .	=	. 83		<u>;</u> ← ♀	5 6 6	4 60	227
	4210		4210	62	1.65	1.12	12.5	-	.61	62	83	.72		171.68	1390	905

66.60 65.14 11.11 478 922 12.49 3338 2080 194 6.45 9.57 136

	(TU)	CAROTENE TOTAL A (MG) (1U)	TOTAL A	ပဋ္ဌ	8 (S M)	82 (MG)	NIACIN (MG)	98 (MG)	FOLACIN (MCG)	B12 (MCG)	E (863)	당 당 당	CALORIES	WEIGHT (G)
CHILI					8.6	<u> </u>	4.6	8,8	33	1.53	3.06	17.50		255
CORN WK D		159	270		5	8	. 2.	88	. ^		==	19.95		<u>\$</u>
MARGLE CAKE BREADWHITE		.013	20				<u>.</u>	<u>.</u>	4 €		- 8	40.73	230 + 88	2 K
PEANUT BUT	99		880	11	7	8	7.4	Ş	=		2.	4.39		2.5
JELLY		.002	0	0	8	8	ò	8				9.15		7
BEVERAGE BSE				9,		8	•	8				37.56		86
MILK LOWFAT	9		46 0	p 77	8	36	, n	3.€	Ξ	. 83		10.89		227
SUM	1310	. 174	1600	53	÷. ÷	1.13	17.4	•	91 -	2.36	8.08	226.89	1760	985

DAY 9 DINNER	WATER (G)	PROTEIN (G)	N FAT	ASH (6)	CALCIUM (MG)	PHOS (MG)	IRON (MG)	800 I UM (MG)	M POTASS (MG)	MAGNESIUM (MG)	UM NACL		ZINC CHO	CHOLESTROL (MG)
TURKEY/GRAVY POTATO/BTRSC MIX VEGETBL BLUEBERY DES POUND CAKE BREADWHITE PEANUT BUT JELLY BEVERAGE BSE COFFE INSTA MILK LOWFAT	117.82 138.89 91.31 115.75 11.52 26.70 .00 .00 .03	34. 00.45. 1.00. 1	23.0.27 23.0.27 23.0.27 23.0.27 23.0.00 20.00 20.00 20.00 20.0000 20.000 20.000 20.000 20.000 20.000 20.000 20.000 20.000 20.0000 20.000 20.000 20.000 20.000 20.000 20.000 20.000 20.000 20.0000 20.000 20.000 20.000 20.000 20.000 20.000 20.000 20.000 20.0000 20.000 20.000 20.000 20.000 20.000 20.000 20.000 20.000 20.0000 20.000 20.000 20.00000 20.00000 20.0000 20.0000 20.0000 20.0000 20.0000 20.0000 20.0000 20.00000 20.	2	63 22 23 63 63 63 77 77	24 64 64 64 64 64 64 64 64 64 64 64 64 64	9. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1.	731 444 190 190 109 109 111 113 113 113 113 113 113 113 113 11	0444 0444 0444 0444 0444 0444 0444 044	33 177 177 35 4 4 179	1.20 1.20 1.20 1.20 1.20 1.20 1.20 1.20		3.32 .000 .000 .74 .74 .88 .99	£ 6 8 1 8 1 8 1 8 1 8 1 8 1 8 1 8 1 8 1 8
	A (11)	CAROTENE TOTAL A (MG) (1U)	TOTAL A	ပ (စွာ	81 82 (MG) (MG)		MIACIN (MG)	B6 FC	FOLACIN (MCG)	B12 (MCG)	E (MG)	CHO (9)	CALORIES	WEIGHT (G)
TURKEY/GRAYY POTATO/BTRSC MIX VEGETBL BLUEBERY DES POUND CAKE BREADWHITE	690 058	e	960 5430 850	0 70	2000040	25.0.0.0.0.0.0.0.0.0.0.0.0.0.0.0.0.0.0.0	-4 4 64 - 70 6 8 4 6	66222348	8 11 0 12 0 5 4 5 0 5 4 5 0 5 5 5 5 5 5 5 5 5 5 5	©	71. 71. 71. 72. 7. 91. 91.	17.76 10.76 39.75 34.70 37.88 4.39	24 24 25 25 25 25 25 25 25 25 25 25 25 25 25	166 169 107 167 167 127 128
JELLY BEVERAGE BSE COFFEE INSTA MILK LOWFAT SUM	460	3. 624.	460	2 7 8 Q C	-			8 8 2 8	11	. 83 . 4.	7.61	37.56 1.10 10.89 204.62	. •	38 1 227 1060
SCR	2000	3.424	7100	6 6	•) N	771	h r	:	}		,)

DAY 10 DINNE	WATER (G)	PROTEIN (a)	IN FAT	4SH (0)		-		•,	_	TASS (MG)	MAGNESIUM (MG)	NACL (a)			CHOLESTROL (MG)
BEEF TIPS RICE	122.36	(7)	7.35							922	4 to 6	2.19			55 50
PEAS/CARROTS CHOC PUDDING BREADMHITE PEANLY BUT JELLY BEVERAGE BSE COFFEE INSTA	4.20.4 20.7.5 20.7.5 20.7.5 20.5 20.5 20.5 20.5 20.5 20.5 20.5 20		. 4. 9 8. 4. 9 8. 6. 9. 9. 9. 9. 9. 9. 9. 9. 9. 9. 9. 9. 9.	6.4.4. 6.00.0.2.4.8.	200000000000000000000000000000000000000		131 126 137 12.48 138 1.88 1 1.88 100 00 138 1.08 138 1.08		4 2 8 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	481 441 442 443 443 443 443 443 443 443 443 443	0445 0445 0445 0445	4 40 8			0 5
3	669.75		37.50							732	204	4 	©		7
	4 5	CAROTENE TOTAL A (MG) (IU)	TOTAL A (1U)	(10 m	B ((MG)	82 (80)	NIACIN (MG)	86 ()	FOLACIN (MCG)	~ =	B 12 (MCG) (M		CHO (a)	CALORIES	WEIGHT (G)
BEEF TIPS RICE PEAS/CARROTS CHUC PLUDING BREADWHITE	6	6 . 132	10220 190	a	2 & 8 8 2	# 8 8 4 4	64 4-000	4 8988	27 t e c 6			. 34 . 72 . 35 . 5	5.81 47.75 10.23 62.13 37.88	285 285 304 198	100 170 170 170 170

	4	CAROTENE TOTAL A	TOTAL A	υ (g	8 (MG)	8 23	NIACIN (MG)	98 <u>9</u>	FOLACIN (MCG)	B 12 (MCG)	a (6¥	£ (9)	CALORIES	WEIGHT (G)
														•
BEEF TIPS				a		.3	7.0	. 23	25	7 8.	+.34	5. O.	211	707
RICE						8	2.7	SO.	17		. 17	47.75	285	170
PEAS/CARROTS		6.132	10220			Š	0.	Š	•		.72	10.23	88	120
CHOC PUDDING	5		6			4.		8	ю		33	62.13	906	173
BREADWHITE	,					9	4.8	Š	8			37.88	198	27
PEANNT BUT	000		920	17		8	2.4	ઠ	7		0	4.39	129	2
MELLY	1	.002	0	0		8	ó	8				9. 15	37	*
BEVERAGE BSE		! !	,	8								37.56	50	8
COFFEE INSTA				•		8	₹.	8				1 . 1	•	-
MILK LOWFAT	\$		9	8		.37	ų.	÷.	=	8 3		10.89		227
	4500	1500 6. 134	11720	10		8	15.2		101	1.86	4.32	226.88	1492	1001

APPENDIX L. MRE Menus and Nutrient Information

TOTALS	WATER (G)	PROTEIN (G)	FAT (6)	ASH (6)		CALCIUM (MG)	SOHOS	IRON (MG)	S00 IUR (MG)		POTASS MA(MG)	MAGNESIUM (MG)	NACL (a)	ZINC (MG)		CHOLESTEROL (MG)
•	256.96	45.51	46.80			166	629	6.58	13	337	1665	52	3. 1	4	57.	2
~ C	173.24	76.08	6.0	.	6	421	593	9	1487	37	1319	122	8 i	<u>ب</u> د	8	\$
7		47.81	64.18	=			1372	5.70	2550	; <u>;</u>	1421	5 5	7.00	in		3
· K D	204.88	43.39	55.02			8	969	99.9	2067	3.5	1012	5	4.00	iei	2 5	3
•	174.78	53.34	50.37	•		445	715	4.97	1603	2	1548	170	3.21		22	2
_	188.91	57.03	55.90	•			579	6.93	1773	73	1219	9	3.69	•	8	138
•		44.13	45.92	5			1125	5.29	2457	57	1524	128	5.13	'n	=	101
•		55.96	56.60	•		413	644	7.86	1922	22	1484	172	4.35	7.	.38	9
9	206.50	51.48	56.11	•		248	716	5.27	1538	98	624	\$	3.01	•	8	
= 9	186.66	49.87	•	-		559	774		1881		000	9	•	ei.	5	90
12	290.45	36.08	41.63			435	151	5.51	14	7	1498	127	3.62	'n	2	3
MEAN	207.09	49.17	51.48	•	. 94	499	787	5.93	Ž	\$ 0	1346	136	3.82	ė	.32	:
MEAL REQUIREMENTS 1/3 AR 40-25	ENTS	33.33	53.3		3.	267	267	.	1667-2334		625-1625	53		si S	o.	
	(10)	CAROTENE TOTAL A	01AL A (1U)	ပ စွဲ့	£ 9	82 83 83	NIACIN (MG)	2	2 3 3	FOLACIN (MCG)	N 812		₩ (2	£9	CALORIES	WE TOH
•	2000	Ş	0460	•		-			2	•			•		Ş	
. ~	3070	410	3100	5	2.38	9			1.86		6			3 5	200	
6	4630	2.007	7960	69	3.22	86			78.	122	8	7 67		176.73	1348	; §
•	6910	980.	7010	9=	3.51	1.32			3.16	7	.92		-		1375	53
•	2910	.578	3870	8	2.17	- 5			2.08	5	. 78	•	-	13.35	1242	456
•	4630	.234	2020	135	3.21	0 .			1.77	7	8.	m	•	•	181	=
•	1710	1.267	3820	9.	2.03	ō.			.75	2	1.70	•	.74 14	15.82	1314	456
D •		e e	3500	5 5	70.0	 			8 8 N	9 F		•		162.07	1236	473
• 5	877	38	277	7 2 4	, c				, c	× 5		-		8.5		
? =	3400	8	3500	=		-			2.44	=) 6 7	•	•		
12	3660	8	3670	92	•	- 8			2.19	5	.63		:	• •	1272	200
MEAN	3613	.359	4213	20	2.69	- 8	5.	•	1.9.	13	8.	₩	9. E	59.67	1295	475
HEAL REQUIREMENTS 1/3 AR 40-25	ENTS		1670	90	60	0.73	8.0(N.E	-	0.73	133	0.	ñ	6.	146.7	1200	
	ä	PERCENT OF CA	CALORIES P	FROM:	PROTE IN FAT CHO		15 PERCENT 36 PERCENT 49 PERCENT									

MENU 1	WATER (G)	PROTE IN (a)	N FAT	ASH (6)	CALCIUM (MG)	SOHA M	180N (860)	S001U (MG)		POTASS (MG)	MAGNESIUM (MG)	TOWN IN		2 1NC (180)	CHOLESTEROL (MG)
PORK \$80/RCE APPLESAUCE JELLY CRACKERS UST CANDY AVER COOLOA BEV PO BEVERAGE BSE COFFEE INSTA CREAM SUB ND SUGAR TABASCO SCE	200 200 200 200 200 200 200 200 200	4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	2 4	6	20 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7 7	2 2 2 2 2 3 4 2 4 2 4 5 6 6 7 7 7 8 7 8 8 8 8 8 8 8 8 8 8 8 8 8		5 - 4	8 - 6 8 - 6	57-72 4 87-00	4444-408-00	N		*. *. *.	.
W	10	8. 20.	9		6	9	8 · 9			1 20	52			5. 7	
	4 (2)	CAROTENE (MG)	TOTAL A	ပ ်	- (SE)	- E 23 E 25	VIACIN (BAG)	2 E	FOLACIN (MCG)	_	(HCG)	m (5	8 9	CALORIES	ES WEIGHT
PORK BBO/RCE APPLESAUCE JELLY CRACKERS UST CAMPY AVED	ō o	48	õõo	m-0	¥28 2	22823	a . u 4 u o a .	498	- 0.		5 -		21.91 25.10 18.29 32.75	4 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	22 22 22 24 25 25 25
COCCA BEY PO BEVERAGE BSE COFFEE INSTA CREAM SUB ND	2920		2920	4 2 ±		3= 58		i <u>5</u> 88	- ໝ		e.	8	2000		
8	•	8.	•	•	8	8	óó	8			•		4.6		
SOR	2830	8	2940	5	2.65	t. to	to.s	7.07	\$.		19. 6		1 667

MENU 2	WATER (G)	PROTEIN (G)	FAT (6)	ASA (6)	CALCTUM (MG)	_		•	_		=	1 (e)	ZINC (M2)	CHOLESTEROL (HG)	*
C BEEF HASH PEARS DEWY JELLY	157.56	29.78 . 18	£ 8.9.8	6. 8. 2. 8.								200.	3.2	8	
CRACKERS UST OATML CK BAR CCCDA BEV PD BEVERAGE BSE COFFEE INSTA CREAR SUB ND CHARA	*******	4 2 4 4 4 5 4 6 2 6	2. 2. 4. 2. 4. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2.	- -	20 - 90 - 10 - 10 - 10 - 10 - 10 - 10 - 1	2 2 2 5 5 5 5 6 0	7. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5.		184 72 211 487 2 2 2 2 2 2 6 0 0	- 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	•	1448888	š 8	•	
#5	173.24	90	6.9									8	7.38	8	
	4 00	CAROTENE (MG)	TOTAL A (10)	ပ <u>ရ</u> ိ		82 (82 (82)	NI ACIN (MG)	2 3	FOLACIN (MCG)	812 (MCG)	# (9)	89	CALORIE	•	5 0
C BEEF HASH PEARS DEHY JELLY		8.8 8.8	55	~ -	828	% % 8	# 70	£28	80	9 .	3.5	2.4.5			22 2
CRACKERS UST DATM, CK BAR COCOA BEV PO BEVERAGE BSE	150 252 20	8.6 8.8	160 160 2920	o 4 2 i		8.8.± 9	0. 6.6.6. 4	8.9.±. 8	០ឆិស	- 8		20.75 20.33 20.53 20.53 20.53		5 255 .	484%
i))	0 000	8. o. 4.	o 8		8	\$ 5 E		88	=	8.	8		_		‡

MENU 3	WATER (G)	PROTEIN (G)	N FAT	ASH (G)	CALCTUM (MG)		PHOS IRON (MG) (MG)	-	SODIUM (MG)	POTASS (MG)	MAGNESIUM (MG)	•		ZINC C	CHOLESTEROL (MG)
CHIX STEW PEACHES FROH PEANUT BUT CRACKERS UST CANDY AVER COCOA BEV PO BEVERAGE BSE COFFEE INSTA CREAM SUB ND SUGAR TABASCO SCE	5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5. 5	# 14 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	0. et a 4 a 2	4 6 6 7 7 6 7 7 7 7 7 7 7 7 7 7 7 7 7 7	26.24.26.44.0		297 1.27 52 1.3 1.31 52 1.44 64 1.45 65 1.25 66 1.25 66 1.25 66 1.25 67 1.25 68 1.25 6		8	2000 2000 2000 2000 2000 2000 2000 200	4 8 5 4 - 4 0 8 - 0 0		4 244548888	8. . 8.	\$
3	A (U.S.	CAROTENE TOTAL A	50.89 101AL A	C C C C C C C C C C C C C C C C C C C	8 7 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	200	NIACIN	98	FOLACIP	4	218 212 223	w g	55 55	2.43 CALORIES	s VEIGHT
7270			(01)	9							(8)		9		9
PEACHES FROM		990	255 265 265 265	;	85				8 7		.	7 7 2 7	2 5 2 5 3 6 5 7		227 55
PEANUT BUT	1710		1710	33	.87	ġ	4:7	8	27			4.	6.7		4
CRACKERS UST	0	0 00.	0	0	8.3	د	5.0	38	0		Ξ.	5	32.7		4
COCOA BEV PD	2920		2920	4 6	. .	8 =	- 7	1.13	- (0		8	4.8	28.30	161	43
COFFEE INSTA				4 -		9.5	•	88					2 6 6		, w 4
S	•	8.	0	0	8	8	o o	3 8			·			228	
SUM	4630	2.007	7980	165	3.22	96.	18.7	1.8	122	•	1.08	3.92	176.73	1346	460

CHOLESTEROL (MG)	80 6 0 6 0 6 0 6	40 Or 16 S	221 155 199 199 190 190 190 190 190 190 190 190
21NC (MG)	58 8	n .	6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6
MACL (G)	### ### ### ### ######################	4.97	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2
MAGNESIUM (MG)	#401840e-0	06	ē = 8
POTASS (MG)	00 00 00 00 00 00 00 00 00 00 00 00 00		
SODIUM (MG)	884 844 844 844 844 844 844 844 844 844	25	£ 20 £ 20 £ 20 80 80 80 80 80 80 80 80 80 80 80 80 80
IRON (MG)	2	S.70	
PHOS (MG)	200 200 200 200 200 200 200 200 200 200	(372)	
CALCIUM (MG)	4 8 8 5 4 5 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6		
ASH (G)		78. T.	•
FAT (6)	6.55 6.55 6.55 6.56 6.56 6.56 6.56 6.56	64. 18 TOTAL A	2820 2810 160 2820 2820
PROTEIN (G)	24 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4	47.81 CAROTENE 1	8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8
WATER (G)	27.15 20.15	263.19	
MENU 4	MAM OME .ET POT AU GRAT CREESE SPR CRECKERS UST ' OATM. CK BAR COCOA BEY PO BEVERAGE BSE COFFEE INSTA CREAM SUB ND SUGAR	5	HAM OMELET POT AU GRAT CHEESE SPR CRACKERS UST OATML CK BAR COCOA BEV PO BEVERAGE BSE COFFEE INSTA CREAM SUB ND SUGAR

BENU S	WATER (G)	PROTE IN	N FAT (G)	ASH (G)	CALCIUM (MG)	PHOS (MG)			_	TASS MG)	MAGNESIUM (MG)	•		ZINC CHO	CHOLESTEROL (MG)
SPAG/MT SCE CHEESE SPR	171.37	23.45	15.77	4.29		2 2 2				26.55	4 53	N		2.27	30.7
CRACKERS UST MAPLE NUT CK BEVERAG. BSE COFFEE INSTA CREAM SUB ND SUGAR TABASCO SCE	. t. 2 2 2 8 6 8 8	2			0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	2 <u>2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 </u>	2		20 20 20 20 20 20 20 20 20 20 20 20 20 2	22.22.00	7008-00	. <u> </u>	:	8 8	33
35	204.88	43.39	58 .02	e	8	8				2012	6 0	4. B		£ .	©
	4 <u>0</u>	CAROTENE TOTAL A (MG)	TOTAL A (10)	ပ (စွဲနွာ	(MG)	82 (MG)	NIACIN (MG)	99 (SE)	FOLACIN (MCG)	-5	812 (MCG)	#G (#G)	36 36	CALORIES	WE 10HT (0)
SPAG/MT SCE CHEESE SPR CRACKERS UST MAPLE NUT CK BEVERAGE BSE COFFEE INSTA CREAM SUB NO SUGAR TABASCO SCE	29 0	. 000 000 000	29 960	470 BE 0	4 8 8 6 7 0 0	4.000 4.000	8 4- 40 8 8 8 00	2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2. 2.	<u>140ā</u>		8 - .	4.2.0. 4.2.0.	20 - 22 - 22 - 23 - 23 - 23 - 23 - 23 -	2 + + 4 + + 4 + 4 + 4 + 4 + 4 + 4 + 4 +	u u 4 4 6 4 v u n 0 4 u 4 m n
SUM	2910	.578	3870	69	2.17 1	1. 10	10.5	2.06	5		.79	6.41	143.35	1242	456

rerol	•	•	VE 100-17 (0)	227	Ç	4 4	% • •	••	=
CHOLESTEROL (MG)	•	2					5 • 3		1.91
21NC (MG)	2. 2. 7. 8.	4 4	CALORIES						
		•	89	7.7	8.7	32.78 29.69	2. 45 5. 45	6.97	131.09
NAC O	# 2 4 4 4 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8	2.2.	# (S#	8 8	9	58			3.55
MAGNESIUM (MG)	#=5240a-0	011	B12 (MCG) (1						. 98.
POTASS (MG)	200 200 200 200 200 200 200 200 200 200	44	2						•
SODIUM (MG)	0 4 4 4 8 4 4 4 4 4 4 6 0	1603	FOLACI (MCG)	32	'n				7.
	******	•	98 98 98	 5	8	 	88	ġ8	1.77
1 80 1 80 1 80	42.5.6.4.1.0	4	N (S		۲.	i u	•	· 0	16.5
PHOS (MG)	20 4 20 4 20 4 20 4 20 4 20 4 20 4 20 4	21.	NIACIN (MG)						
CALCIUM (MG)	26 ± 27 ± 27 ± 27 ± 27 ± 27 ± 27 ± 27 ±	in T	87 (§ 83	2.0	ġ,	7.=	ė.	; 8	1.01
- -	~~#@@~ #	0	8 (9 8)	89	. 6	1.31		8	3.21
AS (6)	6 4 6 9 9 9 4 4 4 6 6	6) (E	=	33	.	5 5	•	135
FAT (6)	4	50.37	707AL A (1U)	380 5	17 to	2920		•	5020
PROTE IN (G)	06 . 23 4 4 4 2 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	53 . 34	CAROTENE 1 (MG)		٤	3		8	.234
WATER (G)	22.22.22.22.22.22.22.22.22.22.22.22.22	174.76	4 (31)		500	2920		0	4630
MENU 6	CHIC ALAKING STRAWER SW PEANUT BUT CRACKERS UST COCOA BEV PO BEVERAGE BSE COFFEE INSTA CREAM SUB ND SUGAR	1	• •	STRANBER SW	CDACKEDS LIST	COCOA BEV PO	COFFEE INSTA		SUM

EROL	_			VE 1 G MT (G)	22 24 4 9 8 7 8 8 8 9 8 8 8 8 8	456
CHOLESTEROL (MG)	-	23	438		256 256 256 250 24 24 20 20 20 20 20 20 20 20 20 20 20 20 20	1314
ZINC (MG)		8.8	8.	CALORIES		•
	_ ~ ^	n * 0 0 = 0		£ @	22.75 28.75 28.75 28.75 28.75 29.75 29.75 20.75 20.75 20.75	145.82
M (9)	44	<u> </u>	6 6	ы С	2 + 0 -	-
SIUM B)	600	0 m 0 m = 0 0	•) (86)	+ u	6.74
MAGNESIUM (MG)	¥ # i	00-00	9	B 12 MCG)	2. 2. –	1.70
POTASS (MG)	72	200 200 200 200 200 200 200 200 200 200	91219		•	
			2	FOLACIN (MCG)	20 C E	7
SODIU (MG)	101	4 4 4 4 4 8 9 9 9	6771			
			8	88 80 (0	2 2 2 2 2 2 2 2 2 2	.75
TRON (MG)	ы 10 г.	722110	6.92	Z.	4 m - u 0 0 0	ø
PHOS (MG)	52	200 m o	87 80	NIACIN (MG)	844- 4854 8 00	12.9
	~ ·	.	so.	82 (MG)	22.24 2.20 2.20 2.20 2.20 2.20 2.20 2.20	1.01
CALCIUM (MG)	34	2 5 5 4 C O	4 E		00.00.00.00.00.00.00.00.00.00.00.00.00.	
¥ (3	230	202222	75	8 (E)	00. 88. 80. 80. 80.	2.03
4 ~	e, ÷. •	· · · · · · · · · · · · · · · · · · ·	6	ပဋ	BOW 85 0	18
FAT (G)	0.00 0.00 0.00 0.00	2 . 2 . 2 . 2 . 2 . 2 . 2 . 2 . 2 . 2 .	55.90	ال (5)	000 0	2
2				101 E	0171	3820
PROTEIN (G)	30.51	2 4 8 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	57.03	CAROTENE TOTAL A (MG) (IU)	.000.	1.267
WATER (G)	169.05	4. 30. 30. 30. 30. 30. 30. 30. 30. 30. 30	188.91	4 (11)	0171	1710
¥	.	-		_	-	-
	EW S UST	NTCK NGE BSE INSTA SUB NO			S UST SUT BUT NTCK E BSE INSTA UB NO	
MENU 7	BEEF STEW CRACKERS UST BEAMIT BILT	CEERRY NICK CHERRY NICK COFFEE INSTA CREAM SUB NO SUGAR TABASCO SCE	1		CRACKERS UST CRACKERS UST PEANUT BUT CHERRY NICK BEVERAGE BSE COFFEE INSTA CREAM SUB NO SUGAR	2
#	80 C G		S			SUM
			1'	75		

TOIS		2 8	5				25 0 0 0 0 0 0 0		1930
ZINC (MG)	 8.9.	<u>8</u> 8	n	; }@	88.9	22.28 22.75 26.75	8 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	8.97	16. 67
		•		(943)					7
		ŭ 8 ¥ 0 æ − 0	# 5 T	(MCG)	.36				
POTASS (MG)	272	444 444 444 444 444 444 444 444 444 44	1524	(MCG)	n ō	0	9 k 0		ţ
SODIUM (MG)	1364 587 13	20	24	•			ý <u>.</u> 88	8	
IRON (MG)	37	<u> </u>	5.29	-			, ci		
PHOS (MG)	359 373 3	22 C 5 6 C 5 C 5 C 5 C 5 C 5 C 5 C 5 C 5 C	112	(((() () () () () ()			8= 58		
CALCIUM (MG)	- 9 8 - 7	26. 26. 26. 26. 27. 26. 27. 26. 27. 26. 27. 26. 27. 27. 27. 27. 27. 27. 27. 27. 27. 27	10 10	(MG) (MG)		86.		8	
ASH (6)		2	. 82	E (SE)		-0		•	
FA1 (G)	5.32 7.65 .05	8.58 6.29 8.99 8.00 80.10 0.00	N		520	5 o i	2920 2920	•	
PROTE IN (G)	26.22 3.69 .26	4 6 4 6 4 6 4 6 6 6 6 6 6 6 6 6 6 6 6 6		CAROTENE TOTAL A (MG)		<u>\$</u> 8		8	
WATER (G)	84.07 111.59 9.70	**************************************		√ ≘	430	•	2820 2820	0	
MENU 8	HAM SLICES POT AU GRAT JELLY	CRACKERS UST . BROWN CHCV COCOA BEV PD BEVERAGE BSE COFFE INSTA CREAM SUB ND	S		HAM SLICES POT AU GRAT	JELLY CRACKERS UST	BROWN CHCV COCOA BEV PD BEVERAGE BSE COFFEE INSTA	CREAM SUB NU SUGAR	

CHOLESTEROL (MG)	2	:	9	WEIGHT (G)	152		04 €	4 + 6
CHOLE (AG	-		-	RIES	376	2 2 5 2 5 5 2 6 5	°22	1318
ZINC (MG)	 	48	7.38	CALORIES				
		4 - 0 0 0 0	rō	£6	13.7	28.25	2.28 5.19	146.30
3 0,	· w	:-8888	4	3 ()	2 - 4 4 - 4 5 - 4	- a		8 . 8 0
MAGNESIUM (MG)	8 - 5	7706-0	112	_	5.			1.02
POTASS (MG)	50 50 50 50 50 50 50 50 50 50 50 50 50 5	202220		OLACIN (MCG)	2, ⊕ 1,			72
SDD TUM (MG)	1399	<u>.</u> 2 4 4 6 0	1922	•			000	
z	8 -	₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩ ₩	•	D E	,	9 6 6	888	5
	4	7.8.1.1.0	6.	N (S	991	• • •	• • • • · · · · · · · · · · · · · · · ·	7.
PHOS (MG)	293	20 C C C C C C C C C C C C C C C C C C C	44	-				
10m 10m		-004-0	60	82 86	ų Ó (, w Q	988	86.
CALC (#	• •	00 00 00 00 00 00 00 00 00 00 00 00 00	7	1 (MG)	699	6 4	8	2.38
ASH (G)	8. 23 . 23 . 38	<u> </u>	e. 4	ပ 🕽	£ 8	3 0 u ř	ē o	152
FAT (6)	15.45 10.19	8. 5. 8. 8. 8. 8. 8. 8. 8. 8. 8. 8. 8. 8. 8.	56 . 60		9	0 0	•	2240
Z				101	•			2
PROTEIN (G)	32.64 . 49 . 12.61	4.6.4.6.6.6.6.6.6.6.6.6.6.6.6.6.6.6.6.6	96. Sp.	CARDTENE TOTAL A (MG)	.023	8.	8	.023
WATER (G)	146.01	2 444666	149.96	√ 2	•	606	•	2200
MENU 9	MEATBLS/RICE FRUIT MX DEH PEANUT BUT	CRACKERS UST COOKIES CHCV BEVERAGE BSE COFFEE INSTA CREAM SUB ND SUGAR	5,		MEATBLS/RICE FRUIT MX DEH	CRACKERS UST CDOKIES CHCV	COFFEE INSTA CREAM SUB ND SUGAR	SUM

ROL	•		6	######################################	•
CHOLESTE (MG)	÷ 85	=		# 55 58.54	1230
2 (g	8 88	8.	CALC		
		0 =	89	5. 5. 6. 6. 6. 6. 6. 6. 6. 6. 6. 6. 6. 6. 6.	129.84
MACE (a)	£48888	g é	w ĝ	0	8.8
MAGNESIUM (MG)	845Koa-	o	812 (MCG) (98.
POTASS (MG)	22 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	0 77	7		ın.
00 IUM (MG)	0 4 4 0 0 4 4 0 0 4 4 0 0 4 4 6	0 823	FOLA	2015	50
.			2 3	22.22 888	2.01
1 8 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	02.29	a 5 6 6	NCIN HG)		e. -
PHOS (MG)	22 22 22 22 22 22 22 22 22 22 22 22 22	0 p	-		
CIUM MG)	24 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2		2 2 3	±20± 000	•
CAL	N 8 0 P 0 7 0	ım 0	e ĝ	8	2.19
ASI G	9	•	o ĝ	0# WE 0	67
FAT (0)	21.24 24.74 20.00	8 -	OTAL A (IU)	00 0 00 0	35 to
PROTE IN (G)	64.24.4 24.24.4 24.44.4		CAROTENE TOTAL A (MG) (TU)	86. 86.	8.
WATER (G)	27. 81	208.30	(01)	29 60 29 60 0	35 10
MENU 10	TUNA/NOODLES CRACKERS UST CHEESE SPR CH NUT CAKE BEVERAGE BSE COFFEE INSTA	SUM SUM		TUNA/NOODLES CRECKERS UST CHEESE SPR CH MUT CAKE BEVERAGE BSE COFFEE INSTA CREAM SUB ND SUGAR	SOM

MENU 11	WATER (G)	PROTEIN (G)	RAT (G)	ASH (G)		CALCIUM (MG)	PHOS (MG)	IRON (MG)	20	_	OTASS (MG)	MAGNESIU (MG)	*		ZINC (MG)	CHOLESTEROL (MG)	=
CHIX/RICE PEACHES FROH CBACKEDS LIST	165. 18 36. 36	30.62	10.95 70.	8	\$ O 6	96 50 50 50 50 50 50 50 50 50 50 50 50 50	293 13	2.43	= '		458 113	å r	ea.		2.8 2.8	6	
CHEESE SPR COCKIES CHCV CANDY AVER BEVERAGE BSE COFFEE INSTA CREAM SUB ND	= 8-7-1-888	* 80 6 4 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6		P 49	2222222	867 867 867 867 867 867 867 867 867	25.45.45.05.00 25.01.05.00	2084	-	14 14 14 14 16 16 16 16 16 16 16 16 16 16 16 16 16	7885750	702108-0			4.÷0 6. •0	6 =	•
a ns	A (UI)	49.87 CAROTENE (MG)	53.42 TOTAL A (1U)	2 7.5 C (mg)	86 81 (86)	559 62 (MG)	F -		88 G 80 G 80 G	LACI		106 812 (MCG)	E (#9)	3.69 G. G. G	2.85 CALORIES	2	VEIGHT (G)
CHIX/RICE PEACHES FROH CRACKERS UST CHEESE SPR COOKIES CHCV CANDY AVER BEVERAGE BSE COFFEE INSTA CREAM SUB ND SUGAR	29 to 29 to 0	8 8. · 8.	100 29 0 490 0	40% 82 o	- 0 8 8 4 0 8	222.000			858 4 4 5 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8	80046-		ë -	\$2555 5	22.25.25.25.25.25.25.25.25.25.25.25.25.2		2	44488 455 455 455 455 455 455 455 455 45
SUM	9400	.059	3500	113	2.47	_			. 4	5		.33	3.68	157.42		1310	455

CHOLESTEROL (MG)	8 ~	3
Z1NC (MQ)	22.2	2.
NACL (a)	42548888	5.
MAGNESIUM (MG)	84545408-0	127
POTASS (MG)	877 877 1178 1178 1170 1170	9671
S001UM (MG)	148 1 2 2 4 4 5 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	11.14
IRON (MG)	247:4823:0	
PHOS (MG)	80 80 4 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5 5	757
CALCIUM (MG)	20 0 4 4 5 6 4 5 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0	435
ASH (G)	5 - 5 - 5 - 5 - 5 - 5 - 5 - 5 - 5 - 5 -	8.72
¥0	* * * * * * * * * * * * * * * * * * *	
PROTEIN (G)	6. 4 . 6 . 6 . 6 . 6 . 6 . 6 . 6 . 6 . 6	38.09
WATER (G)	22.00 22.00 20.00 20.00 20.00 20.00 20.00 20.00	290.45
MENU 12	HAM/POTATOES APPLESAUCE CRACKERS UST JELLY BROWN CHCV CDCOA BEV PO BEVERAGE BSE COFFEE INSTA CREAM SUB NO SUGAR	3

	4 5	CAROTENE (MG)	E TOTAL A (1U)	C (MG)	. (DM)	(82 (82 (83	NIACIN (MG)	88 (S 843)	FOLACIN (MCG)	812 (MCG)	m (5	89	CALDRIES	WE 1947 (0)
MAM/POTATOES APPLESAUCE CRACKERS UST JELLY BROWN CHCV COCOA BEV PD BEVERAGE BSE COFFE INSTA CREAM SUB ND	200 000	88 8	26 20 20 20 20 20 20 20 20 20 20 20 20 20	40#WW	* : * : 64 * . 8	#4#88 = 288	0444 8	#9#8# <u>-</u> 888	8-0 en	£ ÷ 8.	8. 6. 20.	22 - 22 - 22 - 22 - 22 - 22 - 22 - 22	10	## ## ################################
SUM	96	8	3670	. 2	3.07	8.	5 5	2.19	5	8 .	3.4	186.28	£272	

ALT 1	WATER (G)	PROTE IN (G)	<u> </u>		O	(MG)	20 (SEC)	NON (SMC)	05 0	_	TASS MG)	MAGNESTU (MG)	· •			CHOLESTEROL (MG)
FRANKFURT POTATO T	7.00	18. 40 0. 8. 40 0. 8. 40	20 83			6 6 4	52	 58.			100-	- 7 °			2. to	8•
CRACKERS UST CHESE SPR CANDY AVER	8-1					. 58 ± 4	232	284	•		25 25 57	225			9	8
BEVERAGE BSE COFFEE INSTA CREAM SUB ND SUGAR	2888	4888	8888		22.20	8410	8080	2410		uu	42 <u>5</u> 0	00-0	8888		8	
5	302.	34.75	98	_	9	57. 9.	5	4.77	#		6				6.3	701
	4 3	CAROTENE (MG)	TOTAL A (10)	ာ ခြွ	8 () M ()		-	UIACIN (MG)	9 (S	FOLACIN (MCG)	-5		m (5	89	CALORIES	3
FRANKFURT POTATO T	90 0	. 135	8 4	ē04	o o o				888	4		2.	 2 .	- 1 %		
NE NE	20 00	8.	6 0 0	02 85	6.6 0				8 8 8 8	04-			574	2-884 5-855		900 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0
CREAM SUS NO SUGAR SUM	0 0		0 4 30	° •	8. 2 .				88 %	2		į	2.23	6.97		

30		, t	3	22	? ? ?	: 2 3	n • •	•	•
CHOLESTEROL (HG)	6	Ď.	,	272 50 60 60 60 60 60 60 60 60 60 60 60 60 60					ž
21NC (MB)	8	4.80 CA.ORIE							3
	8 44 = 488 68	3	9	24.46	200	888	i ii i	P	7.7
	.	М	Ê	8 :	? 5.	78	•		4 .
MAGNES I UM (MG)	4 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0 0		(MC8)	1.13	1.	8.			7.
POTASS (MG)	4 8 8 4 5 4 6 5 6 6 6 6 6 6 6 6 6 6 6 6 6 6 6	80	(MCG)	9 77					6
S001UM (MG)	8 42 4 6 2 8 7 7 4 7 6 0	25 7	•						•
	BB-04-04-2			4.9	8 8	÷.	88	Ŕ	8.8
I RO	9822482410		(DM)	F. 6.	- a	- 4	•	o,	14.0
PHOS (MG)	25 44 44 44 44 44 44 44 44 44 44 44 44 44	F	_						
(MG)	20 - 4 - 4 - 6 G	6		ų 0	Ó RÍ	o	<u> </u>	Ö	-
CALC	N .	4	£ 2	± 2	.98	÷.		8	3.32
¥ (9)	8-58-87-87-69	,	υ ਉ	n -	20	2 5	ů.	0	124
(6)	0	n 	401AL A (30)	1330	17 to 0	2920		0	2960
PROTEIN (G)	2 . 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4 4		CAROTENE (MG)		8			8 .	. 796
WATER (G)	201 201 202 203 204 205 205 206 206 206	274.23	√ 2		0,71	2920		0	4630
ALT 2	CHILI MAC PEARS PEANLY BUT CRACKEPS UST' CANDY AVER COCOA BEV PO BEVERAGE BSE COFFE INSTA CREAM SUB ND	3		CHILI MAC	PEANUT BUT	CANDY AVER COCDA BEV PO	DEVERAGE USE COFFEE INSTA		ans.

NOTE 1: CARBOHYDRATE HAS BEEN COMPUTED BY DIFFERENCE

COCOA BEVERAGE POWDER, CHEESE SPREAD AND THE COATINGS FOR OATMEAL COOKIES AND BROWNIES ARE FORTIFIED WITH VITAMIN A, ASCORBIC ACID, THIAMIN AND PYRIDOXINE. PEANUT BUTTER IS FORTIFIED WITH VITAMIN A, ASCORBIC ACID AND THIAMIN. COFFEE IS FORTIFIED WITH ASCORBIC ACID. CRACKERS ARE FORTIFIED WITH CALCIUM CARBONATE, THIAMIN, RIBOFLAVIN, NIACIN AND PYRIDOXINE. NOTE 2:

CALORIES HAVE BEEN COMPUTED USING 4, 9, 4, CALORIE FACTORS. NOTE 3:

NO ADJUSTMENTS HAVE BEEN MADE TO COMPENSATE FOR NUTRITIONAL LOSSES DURING STORAGE. NOTE 4:

BLANKS IN COLUMNS REPORTING NaC1, ZINC, CHOLESTEROL, FOLACIN, VITAMINS B12 AND E DATA INDICATE MISSING DATA, NOT ZERO VALUES. NOTE 5:

EN, BOOY-TO-ENT CNDIES

WA CARAMET.S 1 MEMS CHARMS	AVERAGE (184	CARAMELS MEMS CHARMS	AVERAGE
NATER 1.31 0.6 0.4	0.77	<		
PROTEIN 1.29 6.67	2.65	CARO TOTAL A		
FAT 3.36 10.7 0.31	4.79	υ	0	
ASH 0.53 0.84 0.09	0.49	ВІ	0.01 0.02 0	0.01
CA 39 67	44	B 2	0.05 0.12 0	90.0
PHOS 32 88 2	41	NIAC	0.3	0.1
IRON 0.27 0.52 0.54	0.44	B6	0.01 0.01 0	0.01
SODIU 141 73 9	11	FOLACIN	040	7
POTASS 67 132 1	33	B12		
MAGNES 5 28	Ħ	E	0.14	0.43
NACL 0.33 0.15	0.16	CHO CAL	28.51 29.17 27.56	10.51
ZINC 0 0.48	0.16	AL WT	149 240 113	167
			35 28 28	37

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